

SPECIAL COLD STORAGE WAREHOUSE NUMBER. SEE PAGES 41-75.

NEW YORK:  
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# THE NATIONAL PROVISIONER

PUBLISHED WEEKLY

The Organ of the Meat and Provision Industries of the U. S.

Vol. XXI.

NEW YORK AND CHICAGO, NOVEMBER 11, 1899.

No. 19

**SIMPLE POWERFUL DURABLE ECONOMICAL EFFICIENT**  
**TABER**  
**ROTARY PUMPS**  
**BUFFALO, N.Y.**  
**OIL, LARD, SOAP-STOCK, GLUE, TALLOW.**



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*Pork and Beef Packers and Lard Refiners,*

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Manufacturers of the famous brand "PURITY" Lard.

Goods for Export and Home Trade in any desired package.

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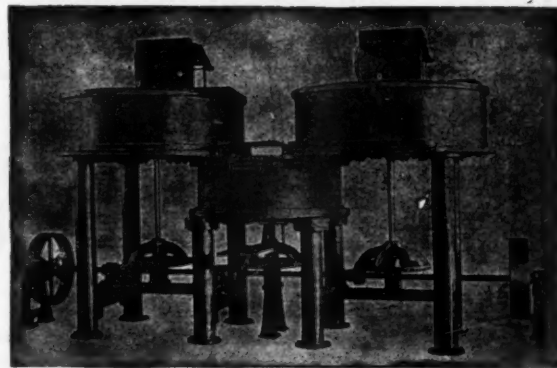
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*For BUSINESS OPPORTUNITIES see Page 40.*

SEE PAGE 5 FOR CLASSIFIED INDEX.

SEE PAGE 7 FOR ALPHABETICAL INDEX.

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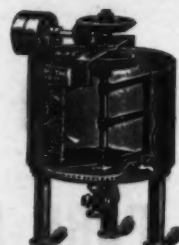
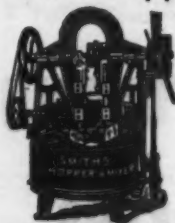
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**BONE CRUSHERS.**  
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**BOOKS.**  
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The Blue Book (Pork and Beef Packers' Handbook and Directory).  
The Red Book (Lard and Oil and Varnish Manufacture).  
The Yellow Book (Manufacture of Cottonseed Oil).  
The Brown Book (Manufacture of Glue and Gelatine).  
Redwood's Ammonia Refrigeration. Sausage Recipes.  
Secrets of Canning.  
Thomas' Am. Grocery Trades Ref. Book.  
Ice Making and Refrigeration.  
The Manufacture of Sausages, by James C. Duff, S. B., Chief Chemist of The National Provisioner.

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Pacific Coast Borax Co.  
Welch, Holme & Clark Co.

**BORACIC ACID.**  
Pacific Coast Borax Co.

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(Also Want and For Sale Ads.)

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(See Casing, also Machinery).

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Cudahy Packing Co.  
Eastmans Co.  
Hammond Co., G. H.  
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Martin, D. B.  
Schwarschild & Sulzberger Co.  
Stern, Joseph & Son.  
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United Dressed Beef Co.  
Richard Webber.

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Jennings Provision Co.  
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American Cotton Oil Co.  
Atlantic Cotton Oil Co.  
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Buckeye Iron and Brass Works, The.  
Cardwell Machine Co., The.  
Howes Co., The S.  
**DISINFECTANTS.**  
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(See also Fertilizer Machinery.)  
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Hoefgen, E. (Germany).  
Miller, C. & J. (Germany).  
Osten, Victor v. d. (Germany).  
Tas Ezn, J. (Holland).  
Tickle, W. W. (England).

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Stedman, Fdy. and Mach. Works.

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The Frick Co.  
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Type "C"

Operating with the  
greatest economy  
in all trades.



Safest and most  
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7P.

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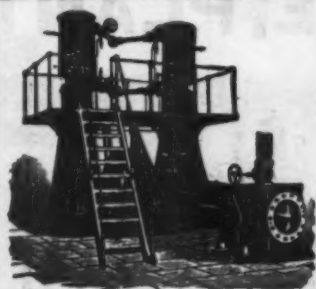


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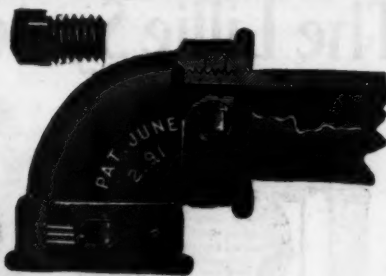
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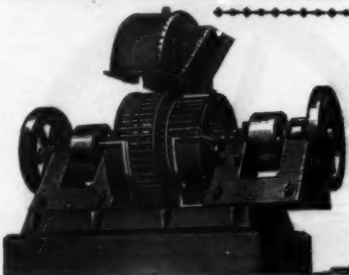
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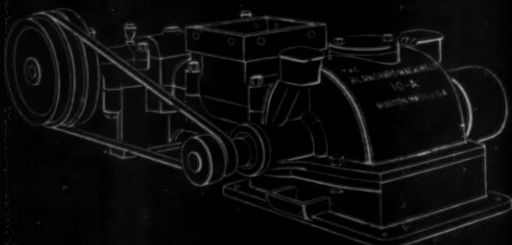
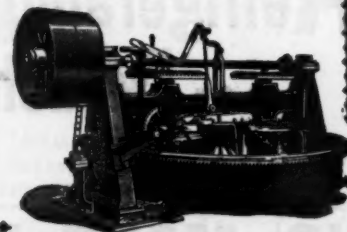
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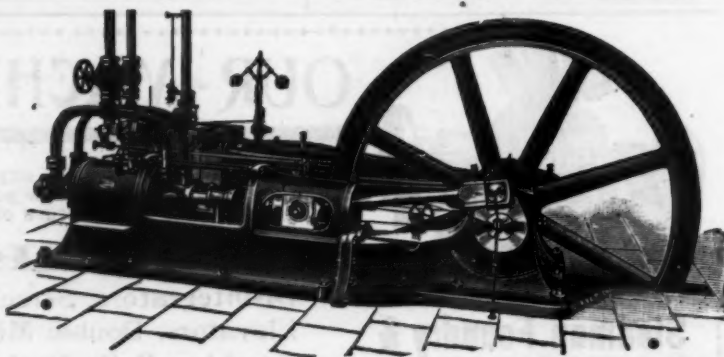
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New York: 150 Nassau Street.

TELEPHONE, 1608 Cortlandt.

CABLE ADDRESS, "SAMPAN, NEW YORK."

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NEW YORK AND CHICAGO

Vol. XXI. Saturday, November 11, 1899. No. 19  
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## THE FIGHT ON BUTTERINE.

The approach of the meeting of Congress is contemplated by the oil trades with interest. The war upon butterine is to be reopened. Its friends will have to hastily marshal their forces for a fight.

Butterine is a healthy product from edible substances. It is a food product, and no doctor or chemist can condemn it on hygienic grounds. Looking at that bare scientific fact one cannot understand why Congress has been or will be asked to pass a bill to place an internal tax of 10c per pound upon butterine, which it must pay to get into the market. Is it the duty of Congress to tax the food of the poor and to kill an industry which it is supposed to protect? Cottolene is used in the kitchen of every respectable hotel in the country. Its chief ingredient is purified, deodorized cottonseed oil solidified. This vegetable oil is not only healthful as an incident to cooking, but it has medicinal properties. Cottonseed oil is also an important factor in the manufacture of many of the very best brands of butterine. To place a duty of 10c per pound upon this important product of our mills and factories simply means to kill it as an article of trade, and to at the same time give the important cottonseed oil industry of this country a severe blow at home. This unfriendly move on the part of our own Government would be more than a hint to France, Germany and Switzerland to resurrect and proceed with their own measures which aim at the hampering of our oil imports into those countries.

There is hardly any effort made to disguise the fact that the bill to impose this 10c per pound tax on butterine and the one which it is proposed to introduce into the next Congress directly in the interest of the dairy industry of this country. We do not think that Congress will bridle a competitor of any dairy product simply for the sake of giving the other a clear field just to do business. Both the butter and the butterine industries are healthy and are honest American energies. As long as laws are made requiring special labeling one cannot raise a hand, but when it is asked to tax butterine, as such, just to corral a market for a rival product we feel that legislators are attempting a sorry business, the end of which is terribly selfish and un-American.

The cottonseed oil industry of this country is one of our biggest and most expansive ones. The possibilities of the cotton oil industry are limited only by the quantity of cottonseed produced.

Figuring on a basis of a 10,000,000 bale cotton crop the immense value of this industry can be seen. A crop of 10,000,000 bales of cotton produces 5,000,000 tons of seed or 3,625,000,000 pounds of cottonseed meal; 2-125,000 tons or 4,250,000,000 pounds of hulls; and 185,000,000 gallons, or 1,375,000,000 pounds of crude cottonseed oil. Turning these seed from the mills at the current price for the three products they are worth the following enormous sums: 3,265,000,000

pounds of cottonseed meal at \$19 per ton are worth \$34,437,500; 4,250,000,000 pounds of hulls at \$3.50 per ton will fetch \$7,437,500; 1-375,000,000 gallons of crude cotton oil in tanks at 22c per gallon sell for \$412,500,000. The sum of the whole aggregates \$454,375,000. Over \$200,000,000 of this actually goes go into the ground for farm fertilizers. It is to this vast and valuable industry that some this vast and valuable industry that some interests are asking Congress to inflict a fatal blow by the passage of a 10c per pound tax on butterine.

The national legislature might as well be asked to put a tax on chickens because they interfere with the consumption of beef, or on potatoes because some people eat them in lieu of bread. This bruited tax on butterine is wrong in spirit and in principle.

Such an unjust law as the one which it is intended to force to the attention of Congress would be the most glaring kind of class legislation and would not only seriously affect our very important cottonseed crushing industry but the cotton and general farming interests of the South and West by decreasing the value and use of cottonseed. Such a law would, by practically annihilating our large butterine industry, directly cripple large machinery and supply enterprises of the North and indirectly affect the manufacturing and mercantile interests of this country.

The purpose of such a discriminating bill cannot be hidden and the bill itself should be killed. It should never be introduced, for the good it will serve.

## COLD STORAGE AND DIET.

The importance of refrigeration and of refrigerating apparatus to the commerce of the world in the distributing of its perishable food supply is demonstrated by the fact that every large steamer of consequence carries its cold chambers. There is not an important seaport in civilization but that receives at some season of the year a ship or a train which hauls into or out of it meats, vegetables, fruit, milk, wine, beer, or other degenerating substances in cold storage chambers. There is not a hotel, restaurant, butcher shop, or grocery of any pretensions in this country or elsewhere that has not some sort of cooler or icebox for the preservation of perishable products. Ten years ago we starved or famished in turn because of the unequal distribution of articles of diet. Our food was then at the mercy of the elements. Now acres of garden products are housed away for future and gradual use. Eggs are gathered and stored by the tens of millions. These, once upon a time, clogged the market at 6c. per dozen or were a luxury at 60c. for the same quantity. The supply and the price are now reasonably uniform. Butter which, in recent years, became rancid is now frozen, kept indefinitely and evenly distributed. Fruit is distributed in and out of season at will. Cold storage has been the equalizer of markets, and of values. It has made it possible to feed the people of one clime with the guarded products of another. One could hardly know how to get his consent to revert



to the old conditions of glut, starvation and rot. By arresting animal and vegetable decomposition, refrigeration has materially aided hygienics and improved the sanitary condition of foods in many ways. By thus doing, it has materially benefited the public health. The importance of the subject reflects the importance of the conference of the Warehousemen of America, who met at Chicago recently and put their heads together, so as to still further improve the instrumentality of cold storage in so far as warehouses are concerned. These gentlemen handle the subsistence of the people, and their recent convention will doubtless result in further good, and induce public gratitude.

### HIDE AND LEATHER WAR ON.

The American Hide and Leather Company on the first of this month threw down the gauntlet to the upper leather trade by making a sharpe rise in the price of hides and skins. The prices of its scale went into effect on the date named. Cards were sent out to the retailers and sellers of skins and hides announcing this bid for business by this newly formed consolidation.

Most of the interests of the upper leather combination were not, at the time, paying concerns. A highly capitalized consolidation formed of good firms and these could not make a startling exhibit of profits from which to pay even a moderate dividend on so large a capitalization. A strategic move was necessary to attract business from the camp of the opposition. The bid was made for this trade through the postal card notices to butchers and others announcing the startling prices to be paid for green skins. The opposition at once met this advance. The brisk war is now on and the upper leather people may find before it is too late that neither they nor any one else can stand such a scale of prices for any length of time. This is evidently a frantic effort to break down or to cripple existing competitors with the ultimate view of gaining and holding the field and eventually make up the interim loss by finally throwing the market down on the small retailer and dealer at a critical time. In attempting this the American Hide and Leather Company bids fair to become a profitless enterprise itself. The market cannot stand such fireworks long, and the new "trust" cannot do so either in the face of strong and well entrenched competition. In the meantime, the market flutters and old stagers plan to checkmate the impolitic and ruinous moves of this concern.

### THE BOER WAR AND PROVISIONS.

The invasion of Natal by the Boers, and the investing of Kimberly and Mafeking by these Afrikanders, added to the reverses which have already fallen to British arms in that country, plainly tell us that a large army will have to be sent to the front by Her Majesty's Government to recover the lost ground, and that a long campaign of hard, hungry and bloody fighting lays before these troops before General Sir Redvers Buller will

be able to have his contemplated dance in Pretoria, unless he becomes frolicsome as a Boer prisoner, which is not, at present, likely.

The summer or wet season in South Africa is now setting in. The rains have already begun to fall. These weather conditions, while hard on both, are more favorable to the Boers and presage a prolongation of the campaign; sickness in the British camps must naturally follow because the new troops are not accustomed to the climate of South Africa, which is less propitious in Natal and Cape Colony—the present base of operations—than in the higher altitudes of the Transvaal or the Orange Free State.

Taking a purely selfish, commercial view of the case, we believe that the manufacturer of foods will be called upon largely to provision, for a protracted period, a British army of from 50,000 to 150,000 men in South Africa before this war to the death has been terminated. The British Government will not make a great effort to feed fresh meats on the firing line or to any considerable part of its army at the front. The facilities for transporting and keeping such food down there in summer-time are limited, and not advantageous. As in all former African and Asiatic campaigns the defenders of the Union Jack must needs be fed upon prepared and canned condiments, the orders for which will necessarily increase with American firms because the factories of no other country can fill them. Both Boer and British are feeding on English territory, which has scant supplies even in times of peace. The present persistent inquiries for renewed and larger orders to our packers bear out this view. We can feed them.

### SOAP FOLLY.

If soap manufacturers will not take hold of market conditions to improve their positions and better the earning power of their factories the wholesalers of their products should. Trade wars seldom end in aught but a compromise, after the fighters have battered their positions down to a bankrupting point; a stage at which they cannot long remain. The venting of a vast amount of unfriendly feeling and the racking of a quantity of excellent business energy to no purpose are the other results of these trade strifes. If manufacturers so far forget their business welfare as to throw down their own markets and cast their products into the fray as ammunition in a ruinous factory war it will be good sense for dealers to profit by such folly on the part of manufacturers and to stock up. Some one at least will reap a reward. By the time dealers in soap, for instance, have filled their warehouses with rate-war soaps and caused the factories to wait until these cut rate goods have been unloaded to the trade, the producers of soap may have cooled off and have got back to a rational basis. Some of the larger factories in the West are at present engaged in the price cutting business by either giving a substantial cash rebate, or by weighting the shipment with a gratis amount equal to 20 per cent. of the orig-

inal order at list prices. This cannot last. While manufacturers are foolish enough to engage in such a profitless warfare, soap dealers would be equally foolish if they did not take advantage of the fact to the fullest extent possible, because there must be an end to such trade folly sooner or later, and the opportunity to do so will be gone.

### ENDORSED BY GERMANY'S DELEGATES.

The German delegates to the Commercial Congress at Philadelphia state, after looking into our system of examining pork for trichinae, that it is a far better system than that of the Imperial German Government itself. They also expressed pleasure and surprise at the perfect and clean preparation of our meat products for the European market by the American packers. Last year Germany imported 94,486,000 pounds of meat from this country. The total amount of meat imported from all countries into Germany for that period amounted to 166,194,000 pounds. So, we sent more than half of the total, and the delegates from the Fatherland say that it was cleaner and healthier than the market flesh of their own country. All in all the American factories and the stockgrowers of our slaughter herds should feel gratified. We hope that these gentlemen will say as much when they get back home.

### THE FOREIGN BEEF BAD.

A despatch from London, dated November 8, says:

A few days ago the troopship Arwana, with the Second Shropshire Infantry, delayed sailing from Southampton. The cause was said to be defective machinery. It develops that bad beef caused the delay. The ship had taken aboard 15,000 pounds of English beef, no American beef in it, when, just about sailing time, the condition of the meat was found to be shocking. Col. Stackpole, the embarking officer, immediately ordered the whole supply sent ashore. Fresh beef was quickly drawn from various quarters, and the ship got away Tuesday, after two days' delay. The condemned meat, examined on the docks, was found totally unfit for food and was promptly carried out to sea and thrown overboard.

Another campaign circular was received by Chicago Board of Trade members from the "committee on publicity," and it attracted as much attention as the first. Yesterday's was under the title, "Ubi jus incertum, ibi jus nullum"—where justice is uncertain, there no justice exists. This circular, at its close, said: "We desire a good many changes; some are talked of that are very important. Up to the present writing we are an unorganized mob; let us avoid being switched off on some other issue, while the most delicate part of our work is only begun; we have all we can do to get the right men in the directors' room; if we make no mistakes the other problems will be worked out quickly and intelligently after election."

Provision stocks show better decreases than anybody had predicted. The ribs stock, 12,577,000 pounds, is 50 per cent. less than the stock October 1. The lard, new and old, 117,391 tierces, shows a decrease for the month of 61,422 tierces, and the pork, new and old, 93,004 barrels, a decrease for the month of 13,116 barrels. Another such decrease in November and there would be no ribs left here (Chicago).

# The Packinghouse

## PROVISIONS AND LARD.

### Weekly Review.

*All articles under this head are quoted by the bbl., except lard, which is quoted by the cwt., in tcs., pork and beef by the bbl., or tierce, and hogs by the cwt.*

**NO RADICAL CHANGES IN PRICES AND ALTERNATELY WEAK AND FIRM MARKETS—PORK AND RIBS BEST SUPPORTED—THE VARIATIONS IN PRICES LIKELY TO BE SMALL IN THE NEAR FUTURE—SUPPLIES OF HOGS LARGE ENOUGH TO KEEP THE SENTIMENT RATHER TAME—EXPORT DEMANDS ONLY FAIRLY ACTIVE.**

The situation of affairs this week has not invited much hope of a material recovery from the recent lagging tendency, while at the same time there have been no indications that prices could be crowded down materially, however easy they have been at times. It has been a development pointed out in our previous review of feeble changes in prices, alternately easy and firm, and very little variation either way. It was only natural to expect momentary strength in prices when the returns were made at the beginning of the month of the stocks at the West, and which showed reductions much beyond all expectations, but working against that feature has been and will be the incoming larger supplies of hogs, while it would require a freer amount of speculation in the products than is probable to throw aside in consideration the full effect of the swine supplies, and which are likely to increase with colder weather, while through December they are, as usual, likely to be of much more importance. However it must be considered that the products are cheap, and that they are not likely to go much lower, but only that it is probable that they will be kept part of the time at least easy for any possible effect upon the values of the swine, in order that the new packing may be laid down upon a more reasonable basis, or to do away, in part at least, with the sharp difference between the cost of the swine and the products, and which had been held in good part on the for some time necessities of the packers for the swine through the high prices that prevailed on fancy meats. But these fancy meats are now substantially lower in price, as against their outside trading basis in the summer and early fall months, while they are having much less demand; therefore the packers are in a position to be more independent over the supplies of swine, and to exert themselves to get them down so that they can come out at least whole on pork, lard and ribs, which for an unusually long time have shown a basis of values markedly under cost of production. There is unquestionably a material short interest for January, but it is not thought that November and December are likely to show more than moderate interest to cover contracts. Pork and ribs have been held with most confidence, or at least have been less shaken up in price on any little pressure that has come about occasionally to sell the products, while undoubtedly they have been held that way with some expectation that there will be an inability to add much to the stock of contract pork this side of January. However, on

Wednesday's market there was evidently some shaking up of confidence over pork, and it declined with ribs more than lard, on the selling of pork by a large commission house, and which seemed to imply that there was a good deal of doubt as to the instructions that were likely to be given the inspectors over passing pork for contract deliveries, and notwithstanding there were some hopes then of a ruling of 20 to 30 days old for the winter make and forty days old for the summer; but it is clear that if the holders of pork had held this latter idea that it would have hardly eased up in price, as on the whole it would have been regarded as favorable for a better line of prices in the belief that no burdensome supply of pork could be made. Lard seemed to have few friends for a steadier line of prices of more than a temporary order, yet the most pronounced bears upon this product do not settle upon a possible lower price than 5c for the January option at Chicago. However, there are a larger number of the traders with the opinion that the market may get there, and indeed that they are expecting a decline to that basis, in consideration of the antagonistic position of packers to the current prices of swine, their consequent disposition to keep the products easy, together with the conservative buying of the country of general products, in its disposition to wait for resupplies until conditions are fully settled, with the temper of the foreign markets as well against free buying. Besides which Europe has a good deal of stuff on the way from recent buying and on consignments, while it feels some apprehension over the effect of larger hog supplies; it shows some hesitancy over new deals for deliveries in the new year. Unless something more than ordinary comes up there is little probability of vigorous outside speculation at once, since variations in prices either way are likely to be small, while ventures on either the long or short side are quitted when small profits are shown on deliveries this side of January, and there is not a sanguine feeling on any position taken even for January delivery. Of course, home distributions are naturally of a more restricted order through this month and December, although the consumption may keep in full form. But distributors usually hesitate about this time over contracting ahead, or against making marked accumulations, while particularly so this year because of their feeling that they ought to get some goods, which had been selling high, at comparatively easy figures, although this should mean that later on when the traders feel more secure over prices, that a much larger business will be done with the home distributors, since the accumulations of the latter are steadily working down on the steady fairly active requirements of consumers, and who find hog products at a sufficiently attractive price to keep a more than usual trade away from beef. Unquestionably the fact that lard fails to advance, but is rather kept easy most of the time, affects the markets for other fats, while otherwise they would be stronger through their statistical position. There is not only a direct bearing upon the cotton oil position from this same look of the lard market, but as well tallow, greases, etc., are, perhaps, from sentiment, affected. The compound lard trading has been somewhat livelier here and at the West, while it has been fairly well supported in price, since although cotton oil is lower, yet the oleo-stearine holds up well in

price, while compound lard did not at any time reach a price to admit of a decided profit when the cotton oil was at its outside price.

The English markets want beef and find very reserved offerings here, while there is a stronger price again for it. The canned meat trading is active, and the advantage as to prices is in favor of packers.

In New York there has been a very conservative feeling on the part of the exporters over steam lard, but with the demands from the refiners, who are having a better trading in refined the stocks of steam lard are quite moderate. The city steam lard is taken up close to its offerings, on the West India and other foreign market wants, together with increased demand from the refiners. The movement in hams is better at the late reduction in prices, while pickled shoulders continue scarce and on that account are well supported in price. There is a fair sale for pickled bellies, which are not over plenty, and are therefore well sustained in price. The West India demands generally are better.

Exports from the Atlantic ports last week were 2,707 bbls. pork, 12,924,736 lbs. lard, 11,064,424 lbs. meats; corresponding week last year, 5,008 bbls. pork, 24,609,361 lbs. lard, 19,974,685 lbs. meats.

Chicago shipments last week: 3,381 bbls. pork, 11,585,313 lbs. lard, 18,373,645 lbs. meats; corresponding week last year, 5,685 bbls. pork, 14,186,106 lbs. lard, 18,014,194 lbs. meats.

**BEEF.**—There continues a buoyant market under steady wants of English shippers and the moderate supplies; city extra India mess, \$20.00@21.00; extra mess, bbls., \$11.00; family, \$15.00; packet, \$12.00.

**BEEF HAM.**—Demands continue of a conservative order, while prices are unsettled; car lots quoted at \$23.50@24.00.

**CANNED MEATS.**—There is a good, strong market, with a liberal amount of business; corned beef, 1-lb. cans, \$1.30; 2-lb. cans, \$2.30; 4-lb. cans, \$4.35; 6-lb. cans, \$7.20; 14-lb. cans, \$15.50.

On Saturday (4th) hog receipts West, 43,000; last year, 54,000. The products had a good, strong tone most of the day, while they closed at an advance of 5c for pork, 2 points for lard and unchanged for ribs. There was a little demand to cover contracts, but not much new speculation. In New York, Western steam lard, \$5.50; sales of 250 tierces city lard, \$5.15@5.20. Refined lard, Continent, \$5.85; S. A., \$6.50; S. A., kegs, \$7.75. Compound lard moderately active at 5½c. In pork, sales of 200 bbls. mess, new and old, at \$9.25@9.75; 100 bbls. city family at \$11.75@12.00, short clear at \$10.50@12.00. Hogs at 5¼@6½c. In city cut meats, pickled shoulders at 7c; 1,500 pickled hams at 9@9½c; pickled bellies, 12 lbs. average, at 6¾c.

On Monday hog receipts West, 66,000; last year, 76,000. The products were well sustained in price, and they closed at 2c advance for the day on pork, and 2@5 points on ribs, while lard is unchanged. In New York, Western steam lard, \$5.50; sales of 150 tierces city lard at \$5.15@5.20. Refined lard, Continent, \$5.85; S. A., \$6.50; S. A., kegs, \$7.75. Compound lard, 5½c. Of pork, sales of 150 bbls. mess at \$9.25@9.75; 50 bbls. city family mess at \$11.75; short clear, \$10.50@11.75. In city cut meats, pickled shoulders scarce and quoted at 7c; 2,000 pickled hams at 9@9½c; pickled bellies, 12 lbs. average, at 6¾c. Hogs at 5¼@6½c.

On Tuesday the products were featureless; there was a small advance early, about 2 points, which was afterwards lost, with selling by commission houses and a very light speculative inquiry. In New York—a holiday.

On Wednesday hog receipts West for two days, 136,000; last year, 153,000. The products varied a little, at times firmer, but closed



with a loss for the day of 2@5c for pork, 2 points for lard, while ribs were unchanged. In New York, Western steam lard, \$5.45; city lard, \$5.15; compound lard, 5¼@5½c. Refined lard, Continent, \$5.75; S. A., \$6.50; do. kegs, \$7.75. In pork, sales of 200 bbls. mess, \$9.25@9.75; 75 bbls. city family, \$11.75@12.00; short clear, \$10.50@12.00. No other changes in prices.

On Thursday hog receipts West, 74,000; last year, 86,000. The products were early in the day stronger—about 5c higher on pork, and 2 points on lard, while the close showed 2@5c rise for the day on pork and 2 points on ribs and lard. The speculation was of a moderate order. In New York, Western steam lard, \$5.45; city lard, \$5.15. No other changes in prices.

On Friday, hog receipts West, 73,000; last year, 78,000. The products showed an easier tendency under more of a pressure to sell, while the close was at declines for the day of 5c for pork and 2@5 points for ribs, with lard unchanged to 2 points lower. In New York, Western steam lard, \$5.45. No other changes in prices.

#### OLEO AND NEUTRAL LARD.

The oleo oil market presents no change; prices during the last two weeks have been practically the same, but business has been light.

Neutral lard is lower, very few inquiries coming in, and it looks as if this article would sell for less money in the near future.

In butter oil there is little doing at the moment, even after the decline which has taken place.

#### SUPPLIES FOR THE ARMY.

The following were among the awards made Wednesday at the Army Building, New York, for furnishing the subsistence supplies for the ensuing month:

Charles H. Weller, 18,000 cases of salmon 9.15 cents per can; Codman & Hall Co., olive oil, 45 cents per bottle; Huntingdon, 10,000 pounds of candles at 12½ cents per pound; O. Brardot, Jersey City, 100,000 cans mock turtle soup, 22 cents per can; A. S. Blackledge, ox tail soup, 20 cents per can; Colgate & Co., soap, cashmere bouquet, 18.75 cents per cake. Oatmeal soap, 7.92c cake; Walter B. Timms, 100,000 cans deviled ham, 19½c can; 50,000 cans malted milk, 36½c can; 600 tins crabs, 23c a tin; 24,000 tins oysters, 13c tin. F. A. Ferris & Co., 25,000 pounds bacon, breakfast, 12½c pound; 25,000 pounds ham, 13c pound. Pettit & Reed, cheese, American, 13c pound. Borden Condensed Milk Co., 240,000 cans Eagle brand, 12.80c per can. Ledyard Avery, butter, 24.60, 26, 29.60 and 29.40 cents per pound. Maross Jenkins, 24,800 pounds salt water soap at 4 cents per pound, 30,000 pounds Aladine soap at 6¼ cents per pound. New York Soap Co., salt water soap at 4.17 cents per pound. Sidney Thursby, 2,500 cans mushrooms at 22 cents per can, 6,000 cans oysters at 8 cents per

can, 75,000 cans deviled ham at 19½ cents per can, 6,000 cans shrimps at 16 cents per can. Goshen & Dilworth, 6,000 cans blackberry jam at 28 cents per can. The Anglo-American Produce Co., bacon, 7½ cents per pound. Armour & Co., 5,000 5-pound cans lard at 35 cents per can, 500 kits of pigs feet at 65 cents per kit, 100,000 cakes of Ivory soap at 4.05 cents per cake. Samuel Brown, 50,000 pounds bacon, 8.47 cents per pound.

#### GERMAN DELEGATES AND MEAT INSPECTION.

Among the passengers sailing on the Lahn on Tuesday, homeward bound, was a party of German delegates to the Commercial Congress at Philadelphia. Since the close of the Congress, they have been in Chicago and other Western cities, looking at industrial establishments. They were particularly interested in the great packinghouses, in the methods of meat inspection, etc. Regarding this matter, Dr. Vosberg Rekow, who represents the "Central Organization for the Preparation of Commercial Treaties," said in part: "I return to Germany prepared to prove that the meat inspection as conducted in the great packing establishments in the West is of the most thorough character."

"There are certain checks and precautionary measures adopted in these establishments that absolutely prevent any meat not inspected from being transferred to the packing departments proper. I have a trunkful of material consisting of microscopes, samples of meat, books of instructions for microscopists, etc., that I shall use in demonstrating the efficiency of your meat inspection service. As to the assertion often made by Agrarian newspapers that the great packinghouses deliberately pack meat not inspected, I would simply call it ridiculous. In establishments where such an enormous number of people are employed an attempt at concealment of anything would surely fail."

#### Friday's Closings.

**COTTONSEED OIL.**—The latest market shows nothing essentially new from the features in our review. It is held firmly, with prime yellow on the spot at 27@27½c; do. for November generally held at 27½c, although one sale reported at 27c; December deliveries quoted at 27c.

**OLEO STEARINE.**—Sales have been made of 200,000 pounds in Chicago at 7½c, and the last sale in New York was at 7½c, at which it is difficult to buy city, although buyers would not pay more than that.

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## PATENTS AND TRADE MARKS GRANTED IN WASHINGTON.

- 635,754. STOCK WATERER. Oliver Ditsworth, Lanark, Ill. Filed April 15, 1899. Serial No. 713,148.
- 635,780. LINER FOR CENTRIFUGAL CREAMERS. Sam E. Jarvis, Lansing, Mich. Filed Sept. 17, 1898. Serial No. 691,267.
- 635,802. COTTONSEED CRUSHER AND DISTRIBUTER. Samuel M. Neely, Chester, S. C. Filed Jan. 13, 1899. Serial No. 702,083.
- 635,810. CAN OPENER. George Robinson, Pahiatua, Wellington, New Zealand, assignor of one-half to Thomas Brown, same place. Filed Feb. 18, 1899. Serial No. 706,076.
- 635,840. WRAPPER FOR HAMS. John Brown, Rockford, Ill. Filed Aug. 14, 1899. Serial No. 727,232.
- 635,882. REFRIGERATING SYSTEM. Hy. Torrance, Jr., Tenafly, N. J. Filed Nov. 2, 1898. Serial No. 695,252.
- 635,903. MILK COOLER. James E. Stephens, Stoneburg, Tex. Filed Nov. 18, 1897. Serial No. 658,983.
- 635,922. APPARATUS FOR SUPPLYING PASTE TO LABELS. George Doherty, Boston, Mass. Filed April 14, 1899. Serial No. 712,966.
- 635,955. CONDENSING COIL FOR REFRIGERATING MACHINE. Allen Campbell, Chicago, Ill., assignor of one-half to John M. Westerlin, same place. Filed Jan. 27, 1899. Serial No. 703,561.
- 636,010. SAUSAGE STUFFING MACHINE. Hugh W. Smouse, Rowlesburg, W. Va. Filed April 24, 1899. Serial No. 714,202.
- 636,058. WEIGHING MACHINE. John A. Ostenberg, Westminster, Vt., assignor to Fred M. Gilbert, Walpole, N. H. Filed June 1, 1897. Serial No. 638,942.
- 636,115. BRANDING DEVICE. Walter A. Cameron, Stacey, Mont. Filed April 12, 1899. Serial No. 712,707.
- 636,120. CAN-CAPPING MACHINE. Jas. DesBusay, New Westminster, Canada. Filed Sept. 6, 1898. Serial No. 690,272.
- 636,146. ANIMAL-SHEARS. Washington Hume, London, England. Filed Oct. 5, 1898. Serial No. 692,724.
- 636,169. DOOR OPENING AND CLOSING DEVICE. John Ohring, San Francisco, Cal. Filed Aug. 4, 1899. Serial No. 726,079.
- 636,201. MANHOLE FRAME AND COVER. Thomas P. Greger, Philadelphia, Pa., assignor to the Greger Mfg. Co., Camden, N. J. Filed May 4, 1899. Serial No. 715,534.

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## Chicago Live Stock Review.

**CATTLE.**—The whole volume of cattle arriving at the principal primary markets for the past week has shown quite heavy falling off, though at the Chicago market the decrease has been comparatively light. The falling off at all six Western markets has been close to 20,000 compared with the previous week and has resulted in an agreeably active trade tone developing during middle days of the week.

The percentage of fully fat good qualified steers has not been large, demand is quite good and the market tendency is rather firmer than for the previous week, though there have been no sales in load lots at anything better than the top prices of last week. However, there have been rather more sales between \$6 and \$6.50 than during the previous week and the big percentage of medium to pretty good steers that range in price between \$5.40 and \$6 have been meeting with more free outlet during middle days of the week with a firmer pulse to values.

The general outlook for the beef steer trade cannot be considered otherwise than favorable for about present prices as a rule though with the approach of the holiday season there may be some fancy prices realized for extra heaves and, at the same time, there will be the usual objections raised to short-fod, warmed up steers that are always heard at this season.

Western range season is now well nigh closed. There will, however, be a few of them coming as long as weather will permit movement toward railroads in the range countries and wherever they carry beef merit there is no doubt that they will command good prices. The small contingent here this week selling at somewhat better prices than for the previous week and, in fact, at top prices of the season. Texans are also selling stronger.

The stock cattle trade continues indifferent and unsatisfactory to all dealers. Supplies are not of an attractive quality as a rule and sales are slow to be made. Prices are not quotably different from a week ago, but volume of business rules slow and small at about \$3.25@4 for stock steers, \$2.50@3.50 for stock heifers and \$4@4.75 for ordinary to best selections of feeding steers with bulk at \$4.25@4.50.

Native butchers stock has been coming forward in fair supply, but the demand is holding quite good without notable change in prices for cows, heifers, yearlings or bulls, but veal calves are off about 25 cents for the week.

**HOGS.**—At the Chicago market the supply of hogs arriving has decreased about 12,000 compared with previous week, and on daily estimates of receipts a shortage of 30,000 head appears at the six principal Western market centers including Chicago. This decrease has been reflected in an active market pulse for the week, but with only very slight improvement over the last week closing basis of prices. The local packing houses are, of course, taking the bulk of supplies at this season and, this week, have been free buyers at prices ranging largely at \$4@4.10, though getting a considerable percentage of coarse heavy at 10 to 15 cents under \$4, and also paying up to \$4.12@4.15 for grades that the butcher and shipper trade would compete for. The light we got has been quite plentiful and the bacon sorts have sold largely at \$4.05@4.10, though a butcher weight top

of light mixed has sold as high as \$4.15@4.20. Shippers have been buying about same number as for the previous week and together with the local butchers have been paying \$4.15@4.25 with prime heavy weight landing mostly at close around \$4.20. Pigs have been in abundant supply and sold mostly at \$3.80@3.90.

The trade here is largely of the opinion that prices will not vary much within the next few weeks and think that any temporary change is apt to be to higher prices, basing this belief on indication, that supplies will not make any big increase from present basis before December. It is also advanced that packers will be content to let prices go higher until they can sell a long line of provisions and then start prices later on.

**SHEEP.**—Receipts of sheep and lambs have been irregular this week and the market has been a fluctuating one, though at this writing the declines of opening day have been regained and trade is in very good active condition with prospect for good prices to prevail as a rule though occasional rushes of big supply will surely be followed by prompt down turn.

## Chicago Live Stock Notes.

Receipts of live stock at Chicago last week were: Cattle, 53,434; hogs, 174,250; sheep, 87,790; against 49,238 cattle, 163,749 hogs, 77,645 sheep the previous week; 40,946 cattle, 188,339 hogs, 83,193 sheep the corresponding week of 1898; 52,021 cattle, 177,054 hogs, 70,717 sheep the corresponding week of 1897.

Shipments last week were: Cattle, 15,486; hogs, 27,068; sheep, 9,587; against 16,734 cattle, 27,889 hogs, 7,764 sheep the previous week; 12,728 cattle, 22,265 hogs, 22,651 sheep the corresponding week of 1898; 17,459 cattle, 29,182 hogs, 12,329 sheep the corresponding week of 1897.

Hogs slaughtered at Chicago last week were: Armour, 38,500; Anglo-American, 12,600; Boyd & Lunham, 6,100; Chicago, 7,100; Continental, 10,000; Hammond, 6,300; International, 11,000; Lipton, 6,000; Morris, 11,000; Swift, 33,000; Viles & Robbins, 10,000; and butchers, 6,300.

Cattle receipts at Chicago thus far this year, 2,110,400, or 29,000 less than a year ago, and 64,000 less than two years ago.

Last month the four leading Western markets received 718,000 cattle, the largest number received any month since October, 1894, when 766,000 arrived. Last June only 384,000 were received at the four markets. Last months' receipts were 253,000 above the average for the first nine months of 1899.

The hogs received last week averaged 244 pounds, against 243 pounds the preceding week, 227 pounds a year ago and 243 pounds two years ago.

During the last week 5,682 cars of live stock were received here and 1,161 cars were shipped from here. The receipts for the preceding week were 5,296 cars, and for the corresponding week last year, 5,110 cars.

At Sioux City last month feeders sent out 36,684 cattle, the largest month's shipments of feeders on record for that market.

Shipments of feeding cattle from Omaha the first ten months of this year were 241,123, against 239,936 a year ago. Nebraska feeders took 123,254; Iowa, 96,422; Illinois, 9,397; Missouri, 7,226; South Dakota, 1,198; Kansas, 1,224, and other States, 2,402.

## Chicago Board of Trade Notes

E. H. Pearson has been elected a director of the Chicago Packing & Provision Company. He has been formerly vice-president of the Globe National Bank, and the present reorganization of the Chicago Packing & Provision Company has been largely his work. It is likely that when the reorganization is com-

pleted Mr. Botsford will resign as a director, and that Mr. Pearson will act in about the advisory capacity that Mr. Botsford has.

## CHICAGO RANGE OF PRICES. SATURDAY, NOV. 4.

PORK (Per barrel)—				
	Open.	High.	Low.	Close.
December .....	8.15	8.20	8.15	8.17½
January .....	9.72½	9.77½	9.72½	9.77½
May .....	9.77½	9.80	9.77½	9.80
LARD (Per 100 lb)—				
December .....	5.10	5.10	5.07½	5.07½
January .....	5.27½	5.27½	5.22½	5.27½
May .....				5.40
RIBS (Boxed 25c. more than loose)—				
December .....	4.85	4.85	4.85	4.85
January .....	4.97½	4.97½	4.95	4.95

## MONDAY, NOV. 6.

PORK (Per barrel)—				
December .....	8.20	8.22½	8.20	8.20
January .....	9.72½	9.80	9.72½	9.77½
LARD (Per 100 lb)—				
December .....	5.07½	5.10	5.07½	5.10
January .....	5.25	5.27½	5.25	5.27½
RIBS (Boxed 25c. more than loose)—				
December .....	4.85	4.90	4.85	4.90
January .....	4.95	4.97½	4.95	4.97½

## TUESDAY, NOV. 7.

PORK (Per barrel)—				
December .....	8.25	8.25	8.22½	8.22½
January .....	9.77½	9.85	9.75	9.77½
May .....	9.82½			9.82½
LARD (Per 100 lb)—				
December .....	5.10	5.10	5.05	5.07½
January .....	5.27½	5.27½	5.25	5.27½
May .....	5.42½	5.42½	5.40	5.42½
RIBS (Boxed 25c. more than loose)—				
December .....	4.92½	4.95	4.92½	4.92½
May .....	4.97½	5.00	4.97½	4.97½

## WEDNESDAY, NOV. 8.

PORK (Per barrel)—				
December .....	8.22½	8.30	8.20	8.20
January .....	9.77½	9.82½	9.70	9.70
May .....	9.85	9.90	9.77½	9.77½
LARD (Per 100 lb)—				
December .....	5.07½	5.07½	5.05	5.05
January .....	5.25	5.27½	5.25	5.25
May .....	5.40	5.42½	5.37½	5.40
RIBS (Boxed 25c. more than loose)—				
December .....	4.92½	4.95	4.92½	4.92½
January .....	4.97½	5.05	4.97½	5.00

## THURSDAY, NOV. 9.

PORK (Per barrel)—				
December .....	8.20	8.25	8.20	8.22½
January .....	9.72½	9.75	9.72½	9.72½
LARD (Per 100 lb)—				
December .....	5.05	5.05	5.05	5.05
January .....	5.25	5.27½	5.25	5.25
RIBS (Boxed 25c. more than loose)—				
December .....	4.82½	4.95	4.92½	4.95
January .....	5.00	5.02½	5.00	5.02½

## FRIDAY, NOV. 10.

PORK (Per barrel)—				
December .....	8.17½	8.27½	8.17½	8.27½
January .....	9.70	9.72½	9.65	9.67½
LARD (Per 100 lb)—				
December .....	5.05	5.07½	5.05	5.05
January .....	5.25	5.25	5.25	5.25
RIBS (Boxed 25c. more than loose)—				
December .....	4.92½	4.92½	4.90	4.90
January .....	5.00	5.00	4.97½	5.00

## Chicago Provision Market.

The provision market has been given a decidedly strong undertone by the surprisingly heavy decrease of local stocks on November 1. Product is going into consumption more rapidly than realized. The interest in the market at present centers in the new inspection rule that goes into effect January 1. This rule may have the effect of keeping the stocks of pork, lard, and ribs comparatively small. Pork, for example, to be regular after January 1, must be fully cured. Lard, to be deliverable on contract under the new rule, must be choice, which means that it must be better in color and quality than the lard which has been heretofore deliverable. Short ribs must be more desirable in weight and evenness than has ever been the case before. This new rule was adopted some months ago, but has not been taken seriously until quite recently. The more people discuss it, the more they believe that it will prove of permanent service some day in widening and advancing the provision market. The new rule cannot be got away from. The professional part of the trade was for a while inclined to ignore it, but it is not doing so any longer. Pork shorts have been kept uneasy during the last week or so by the uncertainty as to just what fully cured pork is to mean in a contract next year. There are those who argue that pork cannot be fully cured in cold weather under 60 to 90 days. But the interest does not en-



tirely center around the pork question, for the question as to what choice lard means has also been productive of much argument. It is believed that the nearer January 1 gets, the more the new inspection rule will count on the provision price. Product is still under a basis of the present hog market, and the packers have not yet begun to make on any scale the product, which the speculators have been freely selling for January. Price of pork for January means about 4c per pound for the meat, counting in the barrel, the salt, and the labor. This is less than the live hog is bringing. Shipments of lard and meats are liberal, and receipts of hogs are moderate. The strength of the market is due to demand and supply conditions exclusively, as speculative interest in provisions is still unimportant.

### Stocks of Provisions in Milwaukee on Oct. 31, 1899.

	Oct. 31, 1899.	Oct. 31, 1898.
Mess pork, winter packed (new), bbls. ....	7,918	1,579
Mess pork, winter packed (old), bbls. ....	...	...
Mess pork, winter packed, bbls. ....	24	...
Other kinds, b'r'l'd pork, bbls. ....	1,249	909
P. S. lard, contract, tes. ....	2,357	80
Other kinds, lard, tes. ....	543	464
S. R. middles, lb. ....	280,291	222,184
S. C. middles, lb. ....	600,354	219,970
Extra S. C. middles, lb. ....	845,356	732,346
L. C. middles, lb. ....	92,540	29,000
D. S. shoulders, lb. ....	77,500	42,295
S. P. shoulders, lb. ....	16,300	417,600
S. P. hams, lb. ....	1,848,580	2,219,900
D. S. bellies, lb. ....	749,215	765,891
S. P. bellies, lb. ....	133,300	100,050
S. P. Cal. or picnic hams, lb. ....	425,450	1,056,350
S. P. Boston shoulders, lb. ....	670,100	407,400
S. P. skinned hams, lb. ....	670,100	407,400
Other cuts of meats, lb. ....	2,927,463	1,508,360

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OLEO AND NEUTRAL A SPECIALTY.

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Look at those dirty musty walls.  
Why don't you clean them with a coat of our Standard White Water Paint?  
It's cheap,  
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If you don't believe it, we'll send a sample free.

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Insulation our specialty. We have had experience, and know about it.

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## THE CUMMER DRYERS.

## DRY MECHANICALLY ALL FERTILIZERS

It is a direct heat system.

NO STEAM.

NO ODORS.

THE F. D. CUMMER &amp; SON CO., Cleveland, Ohio.

### Stocks of Provisions in Chicago on Oct. 31, 1899.

We give the following in addition to the facts published in our last issue:

	Oct. 31, 1899.	Oct. 31, 1898.
Mess Pork, winter packed, new, bbls. ....	679	...
Mess Pork, win. pkd, season '98-99	87,023	71,037
Mess Pork, winter pkd (old), '97-98	5,282	13,476
Mess Pork, winter pkd (old), '96-97	...	...
Mess Pork, summer pkd, barrels	...	...
Other kinds of Barreled Pork, bbls. ....	18,681	25,119
P. S. Lard, made since Oct. 1, '98, tes. ....	1,264	...
P. S. Lard made Oct. 1, '98, to Oct. 1, '99	106,781	69,792
P. S. Lard, made previous to Oct. 1, '98	9,346	14,591
Other kinds of Lard	9,487	6,517
*Short Rib Middles, made since Oct. 1, '99, lbs. ....	54,278	...
Short Rib Middles, made previous to Oct. 1, '99, lbs. ....	12,623,964	15,596,936
Short Clear Middles, lbs. ....	824,191	2,562,318
*Extra Short Clear Middles, made since Oct. 1, '99, lbs. ....	2,985,565	...
Extra Short Clear Middles, made previous to Oct. 1, '99, lbs. ....	781,307	3,199,546
Extra Short Rib Middles, lbs. ....	2,467,628	...
Long Clear Middles, lbs. ....	32,025	337,644
Dry Salted Shoulders, lbs. ....	480,195	988,620
Sweet Pickled Shoulders, lbs. ....	1,050,325	1,107,407
Sweet Pickled Hams, lbs. ....	18,405,914	22,230,583
Dry Salted Bellies, lbs. ....	11,099,084	12,427,038
Sweet Pickled Bellies, lbs. ....	2,660,060	3,328,877
Sweet Pickled Calif. or Picnic Hams, lbs. ....	4,491,208	11,024,521
Sweet Pick Boston Shoulders, lbs. ....	751,322	2,069,381
Sweet Pickled Skinned Hams, lbs. ....	9,208,641	12,061,289
Other Cuts of Meats, lbs. ....	10,495,899	22,544,684

\*New season packing, reported separately for the first time.  
†Formerly included under head of "Other cuts of Meats."

### The World's Supply of Lard.

Cable advices to the N. K. Fairbank Company give the following estimates of the stocks of lard held in Europe and afloat on the 1st inst., to which are added the estimate of the former year and stocks in cities named:

	1899.	1898.
	Nov. 1.	Nov. 1.
Liverpool and Manchester	42,500	46,000
Other British ports	7,500	10,000
Hamburg	12,000	28,000
Bremen	3,000	4,000
Berlin	2,000	1,500
Baltic ports	7,000	8,000
Amsterdam, Rotterdam, Mannheim	1,500	2,000
Antwerp	4,000	5,000
French ports	3,000	4,000
Italian and Spanish ports	1,000	1,000
Total in Europe	83,500	109,509
Afloat for Europe	90,000	85,000
Total in Europe and afloat	173,500	194,509
Chicago contract	117,391	85,551
Chicago, other kind	9,487	6,517
East St. Louis	4,000	4,000
Kansas City	6,900	4,492
Omaha	2,049	2,113
New York	15,328	10,974
Total tierces	324,064	304,147

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If you will send us samples of your spent tan, tanning extracts, greases, and all your by-products, we will give you prompt and accurate analyses, and tell you how to get the most money from your waste products. Tanning chemistry a specialty.

THE NATIONAL PROVISIONER LABORATORY,  
Official Chemists to the N. Y. Produce Exchange,  
150 Nassau St., New York City.

### Stocks of Provisions in South Omaha, on Oct. 31, 1899.

	Oct. 31, 1899.	Oct. 31, 1898.
Mess Pork, bbls. ....	25	69
Other kinds Bbl'd Pork	808	1,833
P. S. Lard, "Contract" tes. ....	1,234	1,498
Other kinds Lard, tes. ....	815	620
Short Rib Middles, lbs. ....	241,838	801,616
Short Clear Middles, lbs. ....	71,587	969,194
Extra S. C. Middles, lbs. ....	2,902,691	3,502,648
Long Clear Middles, lbs. ....	223,931	113,789
Dry Salt Shoulders, lbs. ....	735,958	2,086,825
S. P. Shoulders, lbs. ....	357,472	660,088
S. P. Hams, lbs. ....	8,100,907	8,502,676
D. S. Bellies, lbs. ....	1,542,912	1,438,391
S. P. Bellies, lbs. ....	1,313,920	1,229,903
S. P. Cal. or Picnic Hams, lbs. ....	2,266,993	3,733,200
S. P. Skinned Hams, lbs. ....	1,970,617	2,054,150
Other Cut Meats, lbs. ....	1,810,430	2,958,057

	Oct., '99.	Oct. '98.
Received	162,176	161,400
Shipped	611	768
Driven Out	161,444	157,758

## North American Trust Company

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SURPLUS.....1,000,000

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Stanley L. Conklin .....Secretary  
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John G. Carlisle, Henry F. Shoemaker.  
Charlton T. Lewis, Roland B. Conklin.  
Samuel M. Jarvis, Wager Swayne.  
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NEW YORK AND SAN JUAN, ARECIBO, MAYAGUEZ, AND PONCE, PORTO RICO.

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## KANSAS CITY.

## Live Stock Review.

Kansas City, Mo., Nov. 8, 1899.

The receipts for past week, with comparisons as follows:

	Cattle.	Hogs.	Sheep.
Kansas City .....	60,132	54,300	20,000
Same week, 1898 .....	47,991	70,364	31,616
Same week, 1897 .....	45,535	64,874	19,416
Same week, 1896 .....	23,854	30,924	18,456
Chicago .....	53,400	174,300	83,400
St. Louis .....	17,500	36,500	6,000
Omaha .....	24,900	40,700	22,100
St. Joseph .....	6,000	25,700	4,800
Kansas City .....	60,100	64,300	20,000

Total past week .....	161,900	241,500	136,300
Previous week .....	159,800	319,600	141,900
Same week, 1898 .....	129,600	326,800	158,000

## Kansas City packers' slaughter:

Armour Pkg. Co. ....	15,756	28,476	4,415
Swift and Co. ....	8,833	14,039	5,699
S. & S. Co. ....	5,523	2,274	1,975
G. F. Son & Co. ....	243	9,381	...
Butchers .....	745	422	228

Total past week .....	31,100	61,592	12,317
Previous week .....	30,350	56,000	10,495
Same week, 1898 .....	18,507	69,164	14,500

**CATTLE.**—The last three days of the past week were unfortunate ones for shippers. The large number of cattle received had a depressing effect. The Eastern orders for fat cattle rather small, and the export men claimed that there were not many on the market fit for their use. The highest price paid last week \$6, and towards the close of the week the best prices that could be obtained for some 1,443 pounds average \$5.75, but these were not prime cattle. During the week the best cattle suffered from say 10@15c per 100 pounds. There were too many cows offered last—Westerns were so numerous that the natives, though not very large in number, even suffered. There was fully a loss on native and Western cows for the week, taking the prices paid on Monday and that on Friday, of 35@40c per 100 pounds. Even the canning cattle suffered, so that cows sold at a decline towards the close of the week of from 25@30c per 100 pounds. The best prices paid for Western steers during the last three days of the week was for a bunch of 148, weighing 1,237 pounds average, at \$5.50. Some Western cows, 874 pounds average, sold at \$3.90. Western heifers, 457 pounds average, sold at \$3.85. Range fed Texas steers were only in small supply; a bunch of 108, of 963 pounds average, sold at \$3.90. A few cows of 548 pounds average, sold at \$3.04, but the same day a bunch of 438 head of 811 pounds average, sold at \$2.95. A bunch of 406 head, 700 pounds average, sold at \$2.60. Stockers and feeders for the week also suffered. To be sure native stockers and feeders of any good breeding about maintained their prices, but the poorer grades suffered considerable. Shipments of stockers and feeders this week 665 cars, containing 23,704 head, against 768 cars, containing 26,133, for corresponding week one year ago. Shipments of fat cattle to the sea board 51 cars, against one solitary car for the previous week, and 56 cars one year ago. Of these New York received 41 cars, Boston 6, and Philadelphia 4. The outside pur-

chasers of cattle for the week headed as usual by Cudahy, 3,107 head, sent forward to his Omaha house; Hall purchased 535; Ackerman, 527; Hammond, 422; Swift, 385; Schwarzschild, 224; and Kraus, 217.

Receipts of cattle for the present week, on Monday 8,763, on Tuesday 7,500, Wednesday 11,300. The total shows a heavy shortage from that of corresponding three days of the week before; in fact pretty near half. This state of affairs has a very good effect on the market so that there is no doubt but there is a stiffening all along the line, and the shippers are realizing from 15@20c per 100 pounds more than they did the closing days of last week. So far no fancy export cattle offered. Among the sales may be noticed—the highest so far this week—a bunch of 40 head, averaging 1,489 pounds average, at \$6. A bunch of 204 of 1,152 pounds average, at \$5.80. Native cows and heifers are in small supply and have gained fully 15 to 20c per 100 pounds from the loss last week. Bulls are not over numerous and are selling about as usual, ranging from \$3.25@3.60. Texas steers, range fed, of 1,219 pounds average, sold at \$4.70. Some cows, 813 pounds average, at \$2.90. Some bulls, 1,089 pounds average, at \$2.50. A bunch of 142 head of Western steers, 1,180 pounds average, sold at \$5.40. A bunch of 104 of 1,310 pounds average, sold at \$5.65. Western cows, 877 pounds average, at \$3.10. Western bulls of about 1,000 pounds average, sold at \$2.75. A bunch of 42 Colorado steers, 1,371 pounds average, tipped the market at \$5.70. The quarantine Texas steers and cows are now getting less every week; so much so that one of the packers here anticipates that the run is about over, and making arrangements to slacken up considerable in his kill. The highest price paid this week for quarantine steers, 1,054 pounds average, \$4.55. Some cows, 930 pounds average, went as high as \$3.25. They were, however, very few, the best grades otherwise selling at \$2.80. While a bunch of 180 head, 617 pounds, averaged as low as \$2.40, some bulls of 1,274 pounds average, sold at \$3.10. The stocker and feeder trade has also taken a more buoyant tendency, there is more active inquiry and at least an advance of from 10@15c per 100 pounds on all grades.

**HOGS.**—During the past week there was a small steady decline nearly every day; while starting on Monday: tops \$4.17½, with bulk \$4.12½@4.17½, the prices closed on Saturday: tops \$4.07½, bulk \$4.02½@4.05—showing from 10@12c per 100 lbs. decline. On Thursday the heavy hogs stood \$4@4.05, mixed packing \$4@4.05, light mixed \$4.07½, so that the tops for the day stood \$4.07½, with the bulk \$4@4.05. This was the lowest day for the week. On some grades trifle better feeling on Friday than on Thursday, but the week finally closed on Saturday with heavies \$4.02½@4.05, mixed packing \$4.02½@4.05, even light hogs suffered towards the close of the week as the demand from outside shippers was not large. The shipments

for the week being 2,598, while for corresponding week one year ago outside shippers purchased only 1,146.

This week's receipts, Monday 6,313, Tuesday 10,401, Wednesday 12,736. The receipts of Monday were not of a good quality, but the prices still fairly maintained their own. Heavy hogs selling \$4@4.05, quite a number of good common packing hogs sold at \$4, the rather fancy ones selling \$4.02½@4.05, shipping demand on light hogs very small and quite a number of the offerings were Southern; they ranged therefore from \$3.80@4; the tops stood for the day \$4.05, with the bulk \$4@4.05. The receipts on Tuesday were not encouraging from the packer point of view, there was more of a demand from outside shippers, and the packers were forced to toe the mark at higher prices; the heavy hogs selling \$4.05@4.10, mixed packing \$4.02½@4.07½, while the better class of light hogs sold at \$4.05, still a very good grade indeed sold from \$3.95@4.02½, pigs selling \$3.75. On Wednesday packers were slow in coming to the market, the Eastern advices showed strong, yet still the packers claimed that they were paying comparatively higher prices than at any other market; they therefore forced the market to a lower level, heavy hogs selling \$4.02½@4.07½, mixed packing \$4.02½, and while some fancy lights sold at \$4.05, the greater bulk sold from \$3.70@3.95, the tops for the day standing \$4.07, with the bulk \$4@4.05.

**SHEEP.**—Taking the entire past week the market held its own remarkably well. Towards the close some native lambs, 77 lbs. average, sold at \$5.40. Two bunches, containing 709 head of Colorado lambs of about 62 lbs. average, sold at \$5. A bunch of 105 Utah wethers, 99 lbs. average, sold at \$4.10. Another bunch of 198 of 104 lbs. average, sold at \$4.25. The stocker and feeder market held its own fairly well during the entire week.

On Monday this week the receipts 2,148, Tuesday 4,186, on Wednesday 6,163. The packers here were very hungry for good grades of lambs and sheep, but they claim that such are not coming to the market, and what are prime are eagerly picked up and good prices paid for same. Among the sales may be noted: 49 native lambs, 81 lbs. average, at \$5.25. A bunch of 249 Colorado shearlings and yearlings, 88 lbs. average, at \$4.10. A bunch of 524 Nebraska fed, Utah sheep of 105 lbs. average, at \$4.30. A bunch of 580 of feeding native and Western mixed of 96 lbs. average, sold at \$3.75. The stocker and feeder trade is still good and any offerings meet with ready sale at pretty fair prices.

Thomas Daw, a manufacturer of fertilizers, died from injuries received from being caught between the sections of a folding bed. Mr. Daw was a resident of New York and was at one time captain of the Jackson Horse Guard.

The plant of the United States Glue Company, at Carrollville, Wis., now employs 100 men and its product is about 10,000 pounds per day.

## BULLOCK MOTORS.

SEND FOR BULLETIN 1-132 & 1-133  
BULLOCK ELECTRIC MFG. CO.,  
CINCINNATI, O. U. S. A.

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**JOHN P. SQUIRE & CO.'S LEAF LARD**  
... PURE KETTLE-RENDERED  
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### Answers to Correspondents.

**OLEOMARGARINE, CHICAGO.**—The make of oleomargarine for the year 1898 was, according to the Government records, 57,516,136 pounds.

**PACKER, OTTUMWA, IA.**—We do not exactly know where your difficulty lies, from your explanation of the appearance of your product. If you would explain more accurately the last step in the method we can put you on the right track.

**J. P. H., OTTUMWA, IA.**—In shipping packages of lard in tubs and pails it is always well to use the best clamps obtainable for this. Cheap tin clamps, while serving the purpose of local delivery, will not answer for long distance shipments. A good stiff clamp, such as the Acme, will answer all requirements in landing the package at its destination in good condition.

**F. O'BRIEN, BROOKLYN.**—This department is conducted for the information and convenience of subscribers. We fail to find your name on our subscription books. It is generally customary when writing for information to enclose a stamp for a reply. We do not remember of your having done this. Under the circumstances you could hardly expect us to reply to your query.

**SCRANTON, PA.**—(1) Packers and butchers frequently do not pay the attention to the temperature of their coolers that they should. Also to the temperature at which they chill their meats. Good care in this direction will prevent the occurrence of sour meats or will, at least, lessen the loss in that direction. The proper temperature also aids the flavor of the meat, and the temperature in which meats are chilled and cured have a great deal to do with the taste of the meat when it is cured. Money spent for good thermometers is not wasted, and the first cost should not be considered where reliability is concerned. If you wish further information on this subject we will be pleased to furnish it. (2) The cost of testing your thermometers you are using will be very slight.

**"NO NAME," MEMPHIS, TENN.**—(1) The uses of cottonseed oil are almost too numerous to mention. Cotton oil furnishes among other things, salad oil, miners' oil, summer yellow, winter yellow, summer white, and winter white cottonseed oil, "blown," oxidized or "base" oil, sardine oil, a dyestuff, soap stock, etc., etc. Cottonseed meal furnishes cottonseed oil (by expressing), a valuable cattle food and fertilizer. Cottonseed hulls furnish a cattle food, paper, fuel, ashes and potash. We think that you should have a copy of our book on the manufacture of cottonseed oil, as these things and many more are explained in this book. (2) If your friend desires we can instruct him in the analysis of cottonseed products. We shall be pleased to answer his inquiries.

### A GOOD LITTLE TRADE TERRITORY.

There is a nice little market for United States provisions, etc., awaiting invasion and development down in the State of Parana, Brazil. Parana's neighboring State, Santa Catharina, is also available for development in the trade line. The country along the Iguassu is fruitful. The export and the import trade of these two Brazilian States will naturally drift through the ports of Santa Catharina; those of Itajahy and Sao Francisco for instance. Transportation through these commercial gates should be cheaper than by way of Paranagua—Curitiba. There are a large number of Germans in these two Southern States of Brazil. In Parana alone there are about 40,000 Germans, 35,000 Italians, 30,000 Austrian, Prussian and Russian Poles, and a goodly number miscellaneous races chief of which are of French and Spanish antecedents. Germany almost exclusively handles this trade, which in 1897 was \$1,000,000. Large quantities of dried beef and tongues are sent in there from Rio Grande do Sul, Uruguay and Argentina; canned goods from Germany, direct and via agents in Rio.

### A HEALTHFUL AGENT.

The following statement as to the use of borax on cured meats, from a man who was for some years a successful superintendent of a well-known export provision firm, is of interest:

"I have been watching the testimony of experts and packers (in The National Provisioner) with reference to the effects of borax and boracic acid on the human system. I was among the first to use it on meats for export bought from the firm for whom I was superintendent. They sent their own borax and their own man to instruct in its use. It was a long time ago. This (London) firm bought regularly each spring for several years our "S. P. hams" (light and medium weights) and had them packed as above mentioned. The use of borax became general in the house from that time. I have since used it in preserving meats for my own use by taking the meats out of salt or pickle, and after draining thoroughly rubbed them well with borax, leaving on just whatever would stick to the meat and then pack in a barrel or box for future use. Meats treated in this way keep in fine condition for any length of time. I always had the meat well washed before using.

"I have used my full share of boraxed meats and I think it would be hard to find a man of my age in a better physical condition than I am. I am 60 years old; have neither pain nor ache, and feel as well as I did when 20 years of age."

### RUSSIA'S ABILITY TO FEED.

European Russia has 24,600,260 head of cattle, 44,465,450 sheep and 9,243,000 hogs feeding on the vast meadows, steppes and prairies of this part of the Czar's Empire—a smaller territory and a somewhat more people than in the United States. This accounts for Russia's desire and efforts to open an outlet into other markets for her surplus cattle and meat products. No other European country occupies so favorable a position from a feeding standpoint. Within her own vast territory of 8,644,100 square miles—one-seventh of the earth—she has 130,000,000 inhabitants to feed; most of these are too poor to buy or too wild to reach. Still, Russia has a great internal field to develop. In the meantime she is hammering at the doors of the markets of her neighbors while she herself has fifteen hungry mouths to every square mile of her European area into whose kitchens American factories to some extent might reasonably enter.

### CLIMAX BOILERS FOR PACKING-HOUSES, ETC.

Mr. H. B. Ham, the Chicago agent of the Clonbrock Steam Boiler Company, of Brooklyn, N. Y., has disposed of the Climax boilers which this concern exhibited at the Greater America Exposition at Omaha, Neb., to the following: One 250 and one 500 horse-power boiler to the Council Bluffs (Iowa) Street Railroad Co.; one 250 horse-power boiler to the Madison (Ind.) Electric Light and Street Railroad Co., and three 500 horse-power and one 200 horse-power boiler to the International Packing Co., for their new plant at Sioux City, Iowa.

The sale of one of the Clonbrock Company's famous Climax boilers to the International Packing Company is practically the first entrance of the Clonbrock Company into the packinghouse field. It is safe to say that the International Company will secure the best of results from the boiler which they have selected from many. The Climax boiler on account of the many advantages it possesses, recommends itself to packinghouses, glue works, soap works, fertilizer factories, rendering plants and other allied industries, and it is quite probable that the Clonbrock Company will enjoy quite a large patronage from these lines of business.

### NEBRASKA'S PURE FOOD LAW.

A despatch from Omaha, Neb., says that the Armour Packing Company has secured an injunction, in the Federal Court, to restrain the operations of the pure food commission of that State. The plaintiff alleges that it has complied with all the requirements of the law in reference to the manufacture and sale of butterine, but that the State officials and Food Commissioners are causing the arrest and prosecution of dealers handling the commodity. The action is in effect, a test case to determine the legality of the later pure food law.

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USE the kind of Parchment Paper that you can boil your Meats in. If you cannot boil a ham in Parchment Paper, it is an imitation, not the Genuine Parchment Paper; test this.

We solicit your orders for Parchment Paper for Wrapping Smoked Meats, Hams, Bacon, Shoulders, Bacons, Bellies, California Skinned Hams, etc. For Lining Sausage Boxes, Sliced Ham or Sliced Bacon Boxes, and for Wrapping all Boiled, Cooked and Pressed Meats, also Circles and Linings for Half Barrels and Box Linings. If you want Parchment Paper Printed, ask for Samples and Prices.

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### PACKINGHOUSE NOTES.

\* The Farmersville Creamery Company, of Farmersville, O., has been incorporated with a capital of \$4,500.

\* The sausage factory, owned by J. Croissant, at Mabry street, Knoxville, Tenn., has been damaged by fire. The machinery was injured to the extent of \$250.

\* Armour has purchased a lot at Olean, N. Y., on which will be erected a commodious branch packing and cold storage warehouse. The coolers and the equipment will be of the best.

\* The slaughterhouse of Lux & Green, on Howard street, Melrose, Mass., has been damaged by fire to the extent of \$4,200. It is partly insured. The structure was a large one and a half story.

\* Excavating for the foundation of the new building of the Waterville (Me.) Beef Company has begun. As the plans called for a larger structure than the site could contain more land has been bought.

\* Kansas City (Mo.) stockyard officials are discussing plans for building cattle and sheep pens in place of those recently burned. Architects are at work and the rebuilding is to be pushed forward to an early completion.

\* The Providers' Supply Company, of the City of Middletown, N. Y., has been incorporated to carry on a provision business; capital, \$100,000. Corporators: F. J. Kerrigan, M. J. Dunham, P. H. McShane, J. T. Fountain, C. B. Prion, all of Middletown.

\* The Dixon Creamery Company, of Dixon, Cal., has been organized with a capital of \$5,000. The officers of the company are: H. E. McCune, president; James Millar, vice-president; A. A. Osborne, manager; F. A. Hutton, secretary; the Bank of Dixon, treasurer.

\* The slaughterhouse at the northwest part of Springfield, Ill., owned by George Metzger, of Seventh and Adams street, of that city, has been totally destroyed by fire. Loss about \$20,000. The fire is believed to be the result of an incendiary. Insurance less than half of the total cost.

\* The East Road butter factory, near North Russell, N. Y., has been burned. It is owned by Cyrus Clark, of Canton. The \$1,600 insurance on the place does not nearly cover the loss. The proprietor will rebuild the factory as soon as possible. In the meantime his product will be turned out by neighboring factories.

\* Railway lines interested have given notice, effective November 6, that the rates on canned goods, carloads from St. Louis, Mo., to Texas common points will be 50 cents per 100 pounds, to Houston and Galveston 46 cents per 100 pounds, subject to established differentials from points in defined territory, and taking higher than common point rates.

\* Secretary Randall, of the Minnesota Agricultural Society, and C. N. and Robert H. Cosgrove, the well known cattle breeders of Le Seuer, have returned from the national Hereford cattle show at Kansas City, and are enthusiastic over the prospects of securing the show next year for St. Paul at the fair grounds during the State Fair. St. Paul has the promise of the show, providing \$3,000 is raised by those interested in having the show as an additional attraction at the State Fair.

\* Many live stock commission firms of Kansas City, Mo., have sought legal advice on the question of live stock mortgage transfers. This demand grows out of the recent decision of Judge Woolson at Keokuk, Ia., in which he upset all precedents. The case was one springing from the Gillette failure. Gillette made a note for \$3,000 and mortgaged 100 head of cattle to secure it, which was transferred to various parties. The law says that

a transfer of a mortgage must have as many stamps as the original mortgage. The case will be appealed, but for the time being at least dealers in mortgages are ill at ease.

\* The case of the Kansas City Stockyards Company, which resisted the enforcement of the law reducing charges for feed and yardage, passed by the last Legislature, claiming that the law would deprive the concern of a reasonable profit, is to be heard in the United States Supreme Court. Attorney-General Goddard claims in his brief that on the business of 1896, the year prior to the beginning of the present litigation, the company, by charging the prices fixed by the new law, would have earned 6 per cent. on the sum of \$1,700,000 more than the actual value of the property connected with the business, and used in its transactions.

\* Notice has been received from interested lines of the intention to continue in effect the rate of \$60 per 36-foot car until December 31, on stock cattle from Washburn and Pampa, Texas, to Maple Hill, Kan., via Wellington, Kan., and the Chicago, Rock Island & Pacific railway. Notice has been received from the Santa Fe system of the intention, effective November 2, and expiring December 31, to establish a rate of \$87 per 36-foot car on stock cattle from Alpine, Tex., to Lamar, Col., via El Paso, Tex. Interested lines have given notice of the intention, effective January 1, to amend the exceptions to the western classification and tariffs published by the committee, to provide for the application of the following rules in connection with the movement of live stock to and from Texas points: "That no allowance be made to shippers for bedding live stock; that cars are bedded by the railroad company at initial point of shipment such railroad company will select the character of bedding to be used, charging 50 cents per car therefor, it being understood that that amount, unless prepaid, will be added to live stock contract or bills of lading as advance charges, and collected in addition to the current rates of freight."

The Arkansas Cotton Oil Company, of Helena, have built an additional storage room. The company's other new warehouse west of the mill has a capacity of 4,000 tons of seed.

### REMOVING WOOL BY ELECTRICITY.

A process for removing wool from skins by means of an electrical apparatus, the invention of Mrs. S. L. Johnson, of Bradford, Eng., has been patented by a syndicate of that city.

The invention consists of an electric cautery or fleshing knife, in such a handy form that the wool may be shorn or cut from the skin rapidly, without injury either to the wool or pelt. The apparatus is held by a handle through which electric cables pass, and these are connected to the two terminals, and from thence the current is passed through a wire of platinumiridium alloy, which is thus rendered incandescent. The wire is fastened to and supported by a highly refractory substance, especially made for the purpose, the current required being about sixty amperes at a potential of four volts. The method of removing the wool is to push the cautery along the surface of the skin. The red-hot knife immediately mows down the wool, and the only limit to the speed is the deftness of the person operating.

The work is performed so quickly that the skin or wool is not injured in any way by the heat. It is estimated that with a few hours' practice a girl would be equal to dewooling from eight to twelve skins per hour, and the cost of the current is exceedingly small. The wool itself is not injured by lime chemicals or other objectionable influence; the mere singeing of the end of each fibre is imperceptible, and it is claimed the skin itself is in a more perfect condition for the tanner to deal with.

Some of the largest fellmongers and tanners in the country have seen the invention at work, and without exception have approved of the idea, and it bids fair to do away with the present method of pulling the skin off by hand, which is not only an offensive one, but by far the most costly. Moreover, to some extent, both wool and skin suffer from this method, especially in the case of limed skins.—Glasgow (Scotland) Shoe and Leather Trader.

Anthrax is often communicated to wool pullers through the handling of the pelts. This electrical apparatus will also be welcomed because of the lessening of the danger of becoming afflicted with this disease.



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Gives the Mildest Cure and the Brightest Meat.  
Produces the Finest Flavor and Gives Weight.  
Prevents Ropy Pickle and Slimy Meats.**

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## THE BEST MARKET LAMB.

In regard to the best lamb for market purposes, "Bruni," in the "Australasian," says: "There can be little doubt that the most profitable animal for the sheep-farmer to raise is a well-finished lamb, one that will mature early, give a fairly valuable skin, and furnish a carcass of the highest quality. Opinions vary greatly as to the best crosses to employ in raising lambs for market. As a rule, those sheep farmers who have a heavy sward of rich grass prefer to use longwool sires on crossbred ewes; while in lighter-grassed districts the Down breeds are more in favor as sires. The principal lamb breeders for market, prefer good longwool merino ewes. The lambs by longwool sires, it is said, attain the desired weight for exportation at an earlier age than those of the Down cross; and for export purposes they are as valuable per pound as the Down cross lamb. Some years ago Southdown sires were largely used in raising lambs for market, but they are, in a large measure, being superseded by the Shropshire. The Down cross is an excellent one for raising lambs for market. In experiments carried on for about half a dozen years, on the Mathoura estate, Shropshire rams were coupled with the cull merino ewes, and every lamb went away fat at a good price, and at an early age. There is not on the estate a single one of the Down cross to show what sort of sheep it would develop into. A notable instance of the value of the Shropshire cross in raising lambs was furnished at Flemington, Victoria (Australia), lately. Sixty-seven Shropshire cross-bred lambs sent in by Mr. H. Beattie realized from \$3 to \$3.12 per head, a very high price for lamb so early in the season. Some wethers of the same breeding, rising four-tooth, also sent in by Mr. Beattie, sold at from \$3.66 to \$3.96 per head.

## A New Zealand Experiment.

"In the 'Otago Witness' of July 27, 1899, was given the results of a series of most interesting experiments, conducted by Mr. Bayne, director of the Canterbury Agricultural College, in raising lambs of different mingling breeds, with the view of showing what is the most profitable cross to employ. Fifty cross-bred ewes (originally from merino ewes, Border-Leicester blood predominating), were put to each ram, and the lambs were shipped to England in two consignments, and sold in London on May 3, July 1 and 13, 1898. The ewes put to a Shropshire ram gave 53 lambs, all of which were exported. The skins gave an average value of 55½ cents, the average weight of carcass was 35 lbs. 14 oz., the average net return \$2.57 per head, and the total net proceeds \$134.17. Next in the order of merit were the lambs by an English Leicester ram. Of these 47 were exported and two rejected (sold at \$1.50 each), the skins averaged 55 cents, the average carcass weight was 35 lbs. 9 oz., the average net return was \$2.47, and the total proceeds \$121. The Southdown cross came next; 43 lambs were exported, none being rejected. The skins averaged 51 cents, the average carcass weight was 36 lbs. 13 oz., the average price \$2.57½, and the total proceeds \$110.82½. Of the Border-Leicester cross 42 lambs were exported and two were rejected (sold at \$1.38 each).

The skins realized an average of 50 cents, the average weight of carcass was 36 lbs. 7 oz., the net proceeds per lamb \$2.43, and the total net proceeds \$106.65½. This experiment tells strongly in favor of the Shropshire; the number of lambs was greater than that of any other cross; the net returns per head was only just beaten by the Southdown, while the net total proceeds were considerably above those realized by the other crosses. The Southdown lambs would have come out of the test well but for the small number. Perhaps the most surprising thing in this experiment is the small difference in the value of the skins, there being only 5½c difference between the highest and the lowest, which was the Border-Leicester cross, and not the Southdown cross, as one might have expected.

## Another Experiment.

"Another experiment was made by Mr. Bayne which furnishes results as interesting and instructive to sheepbreeders as the first experiment. In each case 50 ewes of similar breeding to those in the first experiment were put to rams of the four breeds. The lambs raised were kept longer and sold in the Addington yards, Christchurch, at intervals from January to March 2. The result is rather a surprise. The longwool cross did not yield the heaviest weights, and realized considerably less per pound. In this test the Southdown cross stands at the head; 51 lambs were sold, giving an average weight of 71 lbs. 13 oz. and realizing \$2.81½ per head. The total net proceeds amounted to \$143.68. The lambs of the Shropshire cross came next; 51 lambs averaged 79 lbs. 2 oz.; they realized net \$2.71, the total proceeds being \$135.87. Forty-four lambs of the English Leicester cross averaged 76 lbs. 3 oz.; they realized net \$2.54½ per head, the total proceeds being \$114.84. Forty-four lambs of the Border Leicester cross averaged 76 lbs. 9 oz.; they realized net \$2.53 per head, the total net returns being \$111.22. The value of the skins is not given in this experiment. Unfortunately the ages of the lambs are not given, but it is shown in the second experiment that the lambs of the Southdown cross went off earlier than those of the Shropshire cross, and much earlier than either of the longwool crosses. This is not the first time the Southdown cross has come out "on top" in a similar test in New Zealand. This experiment would have been of much greater value if Lincoln and Hampshire Down rams had been included. The latter are famous for early maturity, and are said to have no equal up to 12 months.

Read The National Provisioner.

## PROPOSALS.

PROPOSALS FOR SUBSISTENCE SUPPLIES.—Office Purchasing Commissary, U. S. Army, No. 39 Whitehall street, New York City, N. Y., Nov. 10, 1899. Sealed proposals for furnishing and delivering subsistence supplies in this city for thirty days, commencing December 1, 1899, will be received at this office until 11 o'clock a. m., on November 20, 1899. Information furnished on application. Envelopes containing bids should be marked "Proposals for Subsistence Supplies, Opened November 20, 1899," and addressed to Col. C. A. WOODRUFF, A. C. G. S.

Established 1857.

## S. Birkenwald Co.,

SAUSAGE  
CASINGS,

Packers' and Butchers' Supplies.

MILWAUKEE,  
WISCONSIN,  
U. S. A.

## Pork Packing.

Special reports show the number of hogs packed since March 1 at undermentioned places, compared with last year, as follows:

March 1 to October 31—	1899.	1898.
Chicago	4,285,000	4,767,000
Kansas City	1,650,000	1,887,000
Omaha	1,459,000	1,187,000
St. Louis	898,000	851,000
Indianapolis	736,000	656,000
Milwaukee, Wis.	228,000	269,000
Cudahy, Wis.	300,000	383,000
Cincinnati	386,000	399,000
St. Joseph, Mo.	890,000	652,000
Ottumwa, Ia.	431,000	423,000
Cedar Rapids	258,500	293,000
Sioux City, Ia.	291,000	242,000
St. Paul, Minn.	210,000	186,000
Louisville, Ky.	292,000	264,000
Cleveland, O.	275,000	314,000
Wichita, Kan.	70,000	97,000
Nebraska City, Neb.	180,000	180,000
Marshalltown, Ia.	55,700	78,000
Detroit, Mich.	190,000	175,000
Keokuk, Ia.	.....	60,000
Bloomington, Ill.	52,000	62,000
Above and all other	13,635,000	13,931,000

—Price Current.

## REMARKABLE SHIPMENT OF AMMONIA COILS.

The Whitlock Coil Pipe Company, of Elmwood, N. J., recently received an export order for 100,000 feet of ammonia coils. In three weeks from the time the specifications were received the 100,000 feet of coils were made and delivered on shipboard en route to their destination. This is a remarkable record and shows the superb facilities of the Whitlock Company in executing important orders of this character. The Whitlock people have not failed to deliver in the time specified a single order this season. They have been enabled to do this by running two relays of men day and night, a record not reached by any other coil pipe factory in the country.

Under the able management of Mr. A. S. Hyde, the Whitlock Coil Pipe Company has increased its business three times over the output of previous years. Ice machine men all over the country claim the Whitlock coil is superior to all others.

## EDITOR EDMONDS IN THE STATES.

The National Provisioner was pleased on Wednesday to welcome to its New York offices Mr. William Lewis Edmonds, the editor of "The Canadian Grocer," of Toronto and Montreal, Canada. Mr. Edmonds has for some time past been exceedingly busy at his desk with special extra work and he stepped over the border for some relaxation from his exacting editorial duties. Incidentally we presume that he is absorbing information in this country of interest to his publication. We were glad to receive this fraternal visit from Brother Edmonds and to extend the proper courtesies to him. We trust that he may return to Canada much refreshed and once again "eager for the fray," in his excellent trade publication. "The Canadian Grocer."

# Cottonseed Oil

## WEEKLY REVIEW.

*Quotations by the gallon, in barrels, in New York, except for crude in bulk, tank cars, which are the prices at the mills.*

**RATHER A STEADY MARKET BUT HARDLY MATERIAL CHANGE FOR THE WEEK—DEMANDS CONTINUE OF A RESERVED ORDER ON EXPORT ACCOUNT, YET SUFFICIENT TO TAKE UP CURRENT MODERATE ARRIVALS OF NEW OIL.**

There has been rather a steady look to affairs all around this week, and it can be said that no further changes have occurred in prices at the seaboard; indeed, that there is perhaps firmer holding of spot oil here. However, at some of the Texas points small offerings of oil at least have been made to equal some of the recent easy figures at the seaboard. But most of the mills in Texas are very indifferent over the current figures, while many of them are either holding for developments, or are keeping their productions down to a narrow limit. Some of the mills in the Valley are also more disposed to sell and have shaded some of their recent views over holding. Thus it is reported that crude in tanks has been offered in a limited way at least, by some of the mills in Texas at 20c, where that price had been refused in the previous week, and in the Valley that there are sellers at 21c which had also been an inside price in the previous week. Most mills, however, in those sections hold higher. The near Atlantic mills have sold a few tanks at 19½c, while there was continued demand for more important quantities by the people who had bought in the previous week at 20c. The Galveston market, it is understood, has offered prime yellow at 27c, and which would show an easing up of views there from its recent held basis. Most of the mills South are very stubborn over their holdings; they decline to look upon the recent tame tendency as of more than a temporary order; the margin of profit is now either so very slender, or there is an obliteration of it, with the cost of seed and the current prices of the oil, that it is very natural that the mills should go very slow, both in buying seed and offering the oil. At the same time conditions of business are against a decidedly firm support of the market, and so long as important export demands hold off, united to the dragging wants of the lard and soap trades, and which latter are influenced by the want of tone to the hog and beef fat markets, it can hardly be expected that oil will recover at once from its current basis. But the oil market has not sagged as yet, at least in the degree that had been expected by export markets, and it is plain that there will have to be readjusted conditions of the seed market to give any very marked pressure to sell the oil on the part of the mills. That the mills will longer than usual refrain from crowding their productions on the market seems to be clear from their cost and the poor success they are having in getting the planters to budge from the recent decline of \$1 per ton over the prices of the seed. This operates more than ordinarily against the poor feature of a slow demand from exporters for the oil, and prompts the disposition noted among the mills to hold their productions as long as possible as against the continuance of increased wants of foreign markets. The reports con-

cerning the cotton yield this week have been more discouraging as to a top crop; this development has probably had most to do with the sentiment of the planters over seed, who, while willing to sell the seed freely on the basis of the recent small concession are yet nevertheless indifferent when the mills talk a lower basis, while the mills must either get the seed cheaper or give a good support to the

prices of the oil; on the whole in the general antagonistic look of affairs the production suffers in volume, and which latter ought to be a feature of strength at some time in the future. Of course, aside from the lack of animation to export demands for the oil is the consideration that products with which the cotton oil usually sympathizes, in their direct and indirect influences, are not just now particularly promising for higher prices. Thus the hog product, lard, while fairly steady, yet has bearish features in the falling off of export demands, and the prospective larger supplies of hogs, while there is a belief that it may sell about ¼c lower, or to about 5c for the January option in Chicago, before the pressure is off it, and which latter would be exercised partly for the purpose of pushing

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down the prices of the swine, and which are relatively high by relation with most of the hog products; it is this tame sentiment over lard that holds back free buying of the Western lard refiners of cotton oil, and its possible effect upon the trading in compound lard. Then again the soapmakers at the West are more disposed to hold off on cotton oil because the position of tallow has not been as promising latterly as previously. But we regard the tallow market now as having a very good undertone at the recent decline, and, notwithstanding the reduction of 3d@6d for it at this week's London auction sale, and for the following reasons: that the supplies of tallow here are small, and that there is sufficient demand, notwithstanding the quieter foreign markets, to use up the makes here steadily, while the Western markets are having a better demand, from the soapmakers, and where the position is at least steadier, while all Eastern markets, but New York, are finding some difficulty in supplying wants of at least the choice grades of tallow. The tallow market, however, depends somewhat upon the exhibition of tone in the lard market, by sentiment or otherwise, and chiefly sentiment, although of course as an exceptional feature was its recent setback, when it got so much over the price of lard that the soapmakers took a large lot of the hog product in place of tallow, by that much diminishing demands for the latter to weakening its price. The arrivals of cotton oil have been a little freer of small lots on the New York market the past week, but on the whole they were unusually moderate for this time of the year, while they have been rather closely taken up, since although the export demands are on the whole slack yet they are sufficient to take up any surplus from the current small receipts. Crude in barrels in New York has sold at 24c for 150 barrels. Prime yellow here, at this writing, is hard to buy at 27c, for present delivery,

and is more generally 27½c asked, while there have been sales for the week, for prompt delivery, of 1,500 bbls. of it, in lots, at 27@27½c, while off yellow has sold at 26½c for 200 bbls. For November delivery, prime yellow is at 27c, while for December delivery 26½c, with sales of 1,750 bbls. for November delivery at 26½@27c, and 1,750 bbls. for December delivery at 26½c; winter yellow on the spot at 30@31c, and 400 bbls sold, while white is quoted at 29@30c. At the mills there have been sales of 15 tanks crude in Texas at 20c, 10 tanks in the Valley at 21c, and 20 tanks at the near Atlantic points at 19½@20½c.

Later.—There is firmer holding, but buyers responding slowly. Prime yellow on the spot has 27c bid, and held at 27½c, while November delivery is at 27½c; there have been 750 bbls. sold for December delivery at 27c.

(For Friday's closings, see page 14.)

Subscribe to The National Provisioner.

#### COTTONSEED TARIFF.

Notice has been received from the Texas & Pacific railroad of its intention, effective October 29, to amend the paragraph of bureau tariff, providing for mileage rate on cottonseed, carloads, between stations on the Texas & Pacific railway in Texas, and stations on the Texas & Pacific railway in Louisiana, in the following respects.

1. To provide for a minimum rate of 40,000 pounds per car.
2. To provide that the application of such mileage rates will be restricted to traffic moving between points, Cheneyville, La., and west thereof, and Texas common points on the Texas & Pacific railway.
3. To provide for a rate of 20 cents per 100 pounds for distances of over 300 miles and under 550 miles.

Effective October 25, the Texas & Pacific railway established a rate of 22½ cents per 100 pounds on cottonseed, carloads, minimum weight 40,000 pounds from points on the St. Louis, Avoyelles & Southern railway to Abilene, Texas.

Notice has been received from all interested lines to the intention, effective October 30, to establish a rate of 25 cents per 100 pounds on cottonseed, carloads, from Texas points to Kansas City, Mo.

#### GOOD WORDS FOR CLING-SURFACE.

The Cling-Surface Manufacturing Company, of Buffalo, N. Y., report steadily advancing demand from belt users for Cling-Surface, including several large shipments to Mexico and England very recently. Unsolicited testimonial letters are being received every day from customers of this concern, one of which from A. R. Buck & Son, pork packers, of Philadelphia, says: "The Cling-Surface sent us is the best material that has ever come under our notice. We have had no trouble with belts since starting to use it and are getting better power out of our machines than before. Please send us 25 pounds more."

#### NEW YORK OFFICE OF THE AMERICAN COTTON OIL CO.

27 Beaver St. N. Y. City, Nov. 6, 1899.

The Board of Directors of this company has this day declared a semi-annual dividend of Three Per Cent, upon the Preferred Stock of this Company, and a dividend of Four Per Cent, upon the Common Stock, for the year ending August 31, 1899, both dividends payable on December 1, 1899, at the Banking House of Winslow, Lanier & Co., 17 Nassau street, New York City.

The Transfer Books of the Company will be closed at 3 p. m., on November 18, 1899, and will be reopened at 10 a. m., December 8, 1899.

JUSTUS E. RALPH, Secretary.

**OWNERS OF GREASY BELTS SHOULD KNOW THAT  
CLING-SURFACE WILL DRIVE OUT THE GREASE, AND  
REPLACING IT, MAKE A NON-SLIPPING BELT WHICH  
WILL RUN SLACK, YET WITH INCREASED POWER.  
THINK THAT OVER.**

**CLING-SURFACE MANF. CO.,  
190-196 VIRGINIA ST., BUFFALO, N. Y.**

PERRY MOSES,  
President.

HORACE HARBY,  
Vice-President.

A. C. PHELPS,  
Secretary and Treasurer.

C. C. FISHBURNE,  
Assistant Secretary.

# Atlantic Cotton Oil Company,

Special Brands of Oil:

"Carolina" Butter Oil

"Palmetto" Choice Summer Yellow

"Atlantic" Prime Summer Yellow

....MANUFACTURERS, REFINERS  
AND EXPORTERS OF

MILLS AT Sumter, S. C.  
Bennettsville, S. C., and  
Gibson, N. C.

## Cottonseed Products

GENERAL OFFICE: Sumter, So. Ca., U. S. A.

Cable Address, "LUCILE."

Codes used A. B. C. 4th Edition,  
Baltimore Export and Private Code.

# SWIFT'S

## Standard Specialties

### Swift's "Chicago Dressed" Meats

Beef, Mutton, Pork and Poultry—choice, tender, and juicy.

### Swift's Premium Hams

The best of each day's output—cured to a nicety.

### Swift's Premium Breakfast Bacon

Nicely streaked with lean—selected with care.

### Swift's Silver Leaf Lard

Always pleases the housewife—put up in unique pails.

## Seasonable Specialties

### Summer Sausages

This is the season for Summer Sausage. Our line is unsurpassed and includes—

Cervelat

Farmer

Salami

Holsteiner, etc.

### Casings

Our beef and hog casings are hand-cleaned and of the finest quality. Special attention is given selection to meet requirements of the trade.

## Swift and Company

Chicago

Kansas City

Omaha

St. Louis

St. Joseph

St. Paul

## Swift's Chicago Dressed Beef Mutton, Lamb, Veal, Pork and Provisions

### FOR SALE AT THE FOLLOWING BRANCH HOUSES NEW YORK

Barclay Street Market, 105 Barclay Street  
Gansevoort Market, 22-24 Tenth Avenue  
West Washington Market, cor. West and Bloomfield Sts.  
Thirteenth Street Market, 32-34 Tenth Avenue  
Manhattan Market, W. 35th Street and 11th Avenue  
West 39th Street Market, 668-670 W. 39th Street  
Westchester Ave. Market, 769-771 Westchester Ave.

East Side Slaughter House } 1st Avenue bet. 44th.  
East Side Market } and 45th Streets  
West Harlem Market, 130th Street and 12th Avenue  
11th Avenue Market, 11th Ave. bet. 34th and 35th Sts.  
Murray Hill Market, Foot E. 31st Street  
Centre Market, cor. Grand and Centre Streets.  
West Side Slaughter House } 664-666 W. 39th Street  
West Side Market }

### BROOKLYN

Williamsburg Market, 100-102 N. Sixth Street  
Brooklyn Market, 182-184 Ft. Greene Place  
Atlantic Avenue Market, 74-76 Atlantic Avenue.  
Ft. Greene Sheep Market, 172 Ft. Greene Place

### JERSEY CITY

Wayne Street Market, cor. Wayne and Grove Streets  
Ninth Street Market, 138 Ninth Street.

## Swift and Company

Central Office - - - - Nos. 32-34 Tenth Avenue - - - - New York City

## Swift and Company, Jersey City

(Formerly the Jersey City Packing Company)

Beef and Pork Packers, Lard Refiners and General Provision  
Dealers for Export and Local Trade

Packing Houses, 138-154 Ninth Street

New York Office, 342 Produce Exchange



**TEXAS OIL AND CAKE MARKET.**

Dallas, Tex., Nov. 3.—(Special Correspondence of The National Provisioner.)—Our oil market is quiet, with 20c bid, at which some small lots are being sold.

Meal and cake, \$19.50@20.00.  
Linters unchanged, 3c for No. 1s.

**ENGLISH IMPORTS OF TALLOW, SOAP, ETC.**

For the month ending September 30, Great Britain received of tallow and stearine from Russia 9,520 pounds; United States, 3,711,450 pounds; Australasia, 9,380,224 pounds; Argentine Republic, 1,392,496 pounds; other countries, 2,065,168 pounds, and for the nine first months of the year she received from all outside sources 174,463,184 pounds of these two products.

Great Britain received from foreign markets 23,587 tons (47,174,000 pounds) of cottonseed cake and 339,635 tons (779,271,000 pounds) for the nine months ending with September. She also imported 8,230,432 pounds, or 78,775,076 pounds of soap for the nine months of the year.

**COMMON SOAPS IN ARGENTINA.**

The bulk of common soap which is made in Argentina is of tallow and resin, which is not salted out. It is, however, stuffed with tale for weight and body. As the import duty on soaps entering South America is 25 per cent. ad valorem for common soap, and 50 per cent. on toilet and fine soaps the crude article of that country enjoys a measure of security in its protected market. The stearine works do a large candle manufacturing business. These are used locally.

**PORTO RICAN MERCHANTS PROTEST**

Many Porto Rican merchants have lodged with the Secretary of War a protest against the order, without due notice, of placing provisions on the free list when imported into Porto Rico. The order was issued last month, and it is claimed will almost ruin the merchants who have put in heavy stocks upon which they have paid duty. It is now desired that the department authorize a refund of duty on goods imported previous to the issuing of the order.

**LIVE STOCK EXCHANGE ELECTION.**

At the annual meeting of the St. Louis (Mo.) Live Stock Exchange, the report of the board of directors showed the exchange to be in an exceedingly prosperous condition. The arrivals on the market during the fiscal year ending Oct. 31, the last two days being estimated, were 696,046 head of cattle, 1,904,762 hogs, 419,257 sheep and 106,169 horses and mules. In the treasury a balance was reported of \$13,787.99. Owing to the fact that the exchange is not regarded in the light of a dividend producer, it was decided that the money in the hands of the treasurer remain there, to be used in cases of emergency.

The annual election of officers for the ensuing year resulted in the selection of W. B. Stickney, as president; Edgar E. Overstreet, vice-president; Harry Parry, secretary and treasurer. W. H. Broderick, R. H. Mann and A. T. Atwater were elected directors to serve three years, and Carr Smith and C. M. Keys for one year. The directors holding over were A. D. Evans, James Moody, A. L. Keechler and H. F. Parry, J. H. Meehan, Arthur Godair and W. Williams, directors, retired, their terms of three years having expired.

Committees were selected as follows:

Joint arbitration committee—H. S. Morriss, W. F. Haney, J. W. Pierce and C. E. White.

Arbitration committee—William Cassell, D. H. Sprecher and E. S. Coddington.

Committee on appeals—J. W. Overstreet, John Horton and Z. T. Steele.

**FERTILIZER COMBINE.**

The Savannah "News" has this to say in regard to uniting practically, under one head, all the fertilizer manufacturing companies of the South: "Apparently the fertilizer manufacturing business of the South is about to be concentrated in the hands of one concern. In fact, this is nearly the case already. The recent purchase of the properties of the Commercial Guano Company, at Savannah, and Columbus, by the Virginia-Carolina Chemical Company, is only one of several large purchases of a similar character made by the latter concern.

"The deal with the Commercial Guano Company has been very quietly conducted, though it has been in progress for some time. The vice-president and general manager, Mr. John W. Huger, is in Atlanta, and there is no one here in position to give information. The two plants at Savannah and Columbus were easily worth in the neighborhood of \$500,000, that at Columbus being almost new, and as it is understood that a liberal price was received for the properties, it is not likely that the figure is anything less than \$500,000."

**OF INTEREST TO STOCKMEN.**

The Department of Agriculture at Washington has issued its winter regulations for the transportation of Southern cattle, a copy of which is given below:

It is hereby ordered that section 6 of B. A. I. order No. 24, providing for the movement of cattle from the quarantined district described by said order and amendments thereto, from Nov. 1 to Dec. 31, inclusive, be amended as follows:

From Nov. 1 to Dec. 31, inclusive, cattle from said area destined to points within the States of Kansas and Missouri and the territories of Arizona and New Mexico, and to points in the States of Texas and Tennessee and the territory of Oklahoma outside of said quarantined district, and which are found free from infection upon inspection by officers of this department, or by the properly authorized inspector of the State or territory to which destined, may be moved to said localities outside of said quarantined district without restriction other than may be enforced by local regulations at destination.

Cattle not inspected, or which have been inspected and found infected, are prohibited shipment to the non-infected section in the States and territories above mentioned. All cattle from said quarantined district destined to points outside of the States and territories above named may be shipped without inspection between Nov. 1 and Dec. 31, inclusive, and without restriction other than may be enforced by local regulations at point of destination.

And it is further ordered, That all stock pens which have been reserved for the use of cattle from the quarantined district prior to Nov. 1 next shall not be used for receiving or storing cattle from the quarantined district which has been inspected and passed, nor for cattle originating outside of the quarantined district, except when such cattle are intended for immediate slaughter.

\* Swift and Company have given the contract for a new building at the stockyards, St. Louis, Mo., which will be a novel establishment of its kind, so arranged as to actually carry out the idea of placing the live animal at one door, and hauling the cured meat out at another in a few minutes.

**NEW JERSEY CATTLE REGULATIONS**

The State Tuberculosis Commission of New Jersey has issued the following rules, for carrying out the provisions of the law.

"1. No person is permitted to bring into the State of New Jersey dairy cows and cattle for breeding purposes, no matter what their condition, and dispose of the same, without having previously notified the secretary of the State Tuberculosis Commission, giving date of importation, number of cattle imported and their destination within the States. Such notice must be accompanied by the number and a full and accurate description of the cattle, the names and addresses of the owner and consignee, the date upon which they are to be brought into the State, the route over which they are to be driven or shipped and the destination. A blank form to use in rendering this report will be sent upon application to the State Tuberculosis Commission. Having thus given notice, dairy cows and cattle for breeding purposes may be brought into the State of New Jersey in accordance with the following provisions:

"2. The cattle may be examined and tested with tuberculin in the State from whence they come by an inspector whose competency and reliability are certified to by the authorities charged with the control of the diseases of domestic animals in that State. Special blanks for reporting upon such examinations and tags for marking and numbering those that pass the examination will be furnished by the State Tuberculosis Commission upon application. Cattle thus examined and found to be free from disease, brought into New Jersey, shall remain in the possession of the person or persons who own them when brought into New Jersey until the inspection reports have been approved by a member of the State Tuberculosis Commission or by an agent authorized to approve such reports. After such approval the cattle can be disposed of without restriction.

"3. When it is desired to bring cattle into the State of New Jersey from States having no official with authority to issue certificates of inspection (the owner having previously conformed to Rule 1) such cattle may be brought in by a permit for their admission, issued by the secretary of the State Tuberculosis Commission. Such cattle, when so admitted, must be held in quarantine until they are examined for the existence of tuberculosis by the State Tuberculosis Commission. After such examination all cattle approved by the State Tuberculosis Commission or its agent may be disposed of without further restriction. Any cattle found to be affected with tuberculosis shall, after such examination, be slaughtered, and no indemnity for such condemned cattle shall be allowed the owner or owners thereof.

"4. In all examinations, cattle that are approved by the test should be marked with a metal tag furnished by the commission, and the number and description of the animal should correspond with the number on the tag.

"Note—This law and these rules do not apply to cattle shipped directly through New Jersey to other States."

**New York Produce Exchange Notes.**

Proposed for membership: Mason Gregg, John G. Stuart, William Zang and Charles Augustus Johnson.

Visitors at the Exchange: Ed. R. McPherson, Boston; W. D. Newcomb, Wm. Thomas, Ged. E. Fuller, Chicago; A. McKean, London; Charles Gerwig, Basal, Switzerland; Mat Goldschmidt, Hamburg; F. P. Maxwell, Liverpool; W. E. Harris, Baltimore; G. H. Foersterling, St. Louis.

# Tallow, Stearine, Soap

## WEEKLY REVIEW.

All articles under this head are quoted by the lb., except animal oils, which are quoted by the gallon, all in packages.

**TALLOW.**—The tone of the New York consideration that the fall trading in manufactory market is rather slack, yet it does not change. There is no question but that, statistically, tallow had ought to be at least well maintained in price, if not firmer, but that there are some other features working against the position at present is equally clear. Tallow got a setback when it went to a price that sent the soapmakers to buying lard. While it is not probable, in consideration of the recent decline in tallow, that lard will be further taken by the soapmakers, yet unquestionably from sentiment, if not anything else, the fact that lard hangs around to an easier basis discourages somewhat the tallow market from taking on a stronger position. But this is not all. The exporters had got the markets in this country running easy, and they are now falling back upon the old tactics of holding off in hopes that as accumulations are made here the position will be kept in their favor. Then again as an unsettling factor is the contoured goods is now very much modified, that tured goods i now very much modified, that in fact its briskness at least is over, and that through to the new year, from this time, not much vitality can be expected; that the local soapmakers at least will be inclined to go slow over buying tallow, and which, united to the indifference of exporters, if continued, may prevent the firmer tone which should exist from the comparatively moderate stocks of tallow in this country and Europe. A saving feature from this exhibition of affairs is in the reports from the West, and from the surrounding markets where greater regularity is shown over prices of tallow than at the New York market or in Europe, while there are increasing demands at those points from the soap makers. The reports from the West have been of decided steadiness as to prices, that 5½c is bid more freely there for packers' grade, and 5½c asked, and that some sales have taken place at 5½c, while that supplies there are very moderate, and that a larger business could be had if there were freer offerings to sell. The reports from the London auction sale on Wednesday of this week

were of 2,000 casks offered and less than one-quarter of it sold, while one cable said 3d decline and another 6d decline. Naturally, with this exhibition of the situation abroad there is very little interest from exporters anticipated at once. But, notwithstanding, the comparatively quiet look of trading at the New York markets, as against the better demands at the West, Boston and Philadelphia it is clear that the shippers would have to hold off a considerable while longer to create a stock here that would be materially burdensome, while melters just now decline to give way from the recent asking basis and hold 4½c firm ly for city in hogsheds, while they have not much to sell. Not only is England quiet over the offerings hence, but the Continent as well, although the latter is buying steadily upon the English markets and by that much decreasing supplies in England, while it would seem these would have to be made up at some time in the future from the supplies in this country. The country-made tallow may come in

a little more freely, now that the election is over, but recently it has been scarce; but it can be said that most of the country melters are against accepting current prices and that they would rather wait the developments of the near future; the moderate supplies coming to hand steadily are closely taken up, mostly by the home trade, with takings for the week of 275,000 pounds at 4½@4¾c, as to quality, and occasionally 4¾c. Of city in hogsheds, sale of 150 hogsheds, on Monday, at 4½c, and 50 hogsheds on Wednesday at 4½c. Perhaps a feature tending to the steadiness here at 4½c for city in hogsheds aside from the fact that there are no material accumulations in melters' hands, is in the fact that the surrounding markets are relatively firmer than the tone here, particularly for choice stock, and also from the consideration any increase of demand here would turn the market at once to a healthier basis. There is no question but that choice grades of tallow are scarce, not only here but at all marketable

## WELCH & WELCH, COMMISSION MERCHANTS,

and Dealers in Pot Ash, Pearl Ash, Soda Ash, Caustic Soda and other Chemicals. Coconut, Palm, Cotton Seed, Olive, Corn and Essential Oils. Tallow, Lard, Grease, Hides and Skins, Rosin, Tar, Spirits, Turpentine, and other articles used by Soapmakers and other manufacturers.

OFFICE and WAREHOUSE, 121 Broad St.,  
Telephone, 1969 Broad. NEW YORK.

## WM. F. JOBBINS,

Successor to JOBBINS & VAN RUYMBEKE.

PATENTEES OF

J. Van Ruymbeke's New  
Process for Recovery of

## GLYCERINE AND SALT

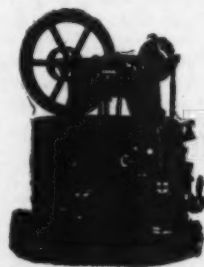
From Waste Soap Lyes and New Process Distillation of Waste Soap Lye and Candle Crude Glycerines.

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A. B. C. code (4th edition) used.

J. VAN RUYMBEKE,  
Consulting Chemist.



WE ARE ALWAYS BUSY  
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Soap Powder, Toilet,  
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## SOAP MACHINERY.

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HOUCHIN & HUBER,

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# Welch, Holme & Clark Co.,

COCOANUT OIL, COTTONSEED OIL, PALM OIL, CORN OIL,  
CAUSTIC SODA, PURE ALKALI, POTASH, PEARLASH AND  
ALL SOAP MATERIALS.

Receivers of Tallow and Grease.

Prompt Returns.

383 WEST STREET, NEW YORK CITY.



centers, while with the indisposition of the interior melters to forward supplies, particularly of that class of goods that the near future is not likely to show a material increase in its offerings. At the West there have been sales of 350,000 pounds prime packers at  $5\frac{1}{4}$ @ $5\frac{1}{2}$ c; in Chicago, chiefly at  $5\frac{1}{2}$ c, where No. 1 is quoted at  $4\frac{3}{4}$ @ $4\frac{1}{2}$ c, No. 2 packers at  $4\frac{1}{2}$ @ $4\frac{1}{4}$ c, No. 1 city renderers at  $4\frac{1}{2}$ @ $4\frac{1}{4}$ c, prime country at  $4\frac{1}{2}$ @ $5$ c, and No. 2 do. at  $4\frac{1}{4}$ c.

On Thursday, in New York, the market was firm at  $4\frac{1}{2}$ c for city in hogsheads, with very little offering on well sold up stocks. The contract deliveries to the home trade of about 225 hogsheads city will go in to-day at  $4\frac{1}{2}$ c.

**TALLOW.**—On Friday it was a steady market at  $4\frac{1}{2}$ c for city in hogsheads, with the probability of 100 hogsheads being sold before night at  $4\frac{1}{2}$ c; if this 100 hogsheads is taken, it will about clean up the offerings from the city melters' hands for deliveries this month.

**LARD STEARINE.**—It is quite possible that  $7$ c, and even  $7\frac{1}{4}$ c, would have to be paid on an urgent demand as there is very little on offer; but at the same time the situation is in a good degree nominal, as the lard refiners are well supplied by their own makes. The only business is in the occasional wants for export, for which the price is made according to the cost of lard, etc.

**OLEO STEARINE.**—While the market just

now does not have especially enlivening features, yet it is resting in very fair shape upon the decline of  $\frac{1}{4}$ c in prices. The consumption of the product is very good, and the wants of the compounders are steady, although less than latterly, while at the same time the pressers are without material accumulations and some of them are busy in filling contracts. There is enough inquiry right along to keep the supplies down, although there is no especial briskness to the demands, but more requirements are made necessary by the very regular fair demands for the compound products. There are offers to sell here at  $7\frac{1}{4}$ c, against  $8$ c, as the quotation in the previous week, while a small lot, 10,000 pounds, sold at  $7\frac{1}{4}$ c. Chicago has come down to  $7\frac{1}{2}$ @ $7\frac{1}{4}$ c.

Later.—The New York market has declined to  $7\frac{1}{2}$ c, at which 50,000 pounds were sold, but it is hard to buy further at that price. (For Friday's closings see page 14.)

**GREASE.**—Trading is not at all snappy in any grade; it seems to await something more invigorating in the position of the tallow market, although possibly an awakened export interest in the former would be as well for grease, and the latter consequently then would have a direct feature, and the dependence upon tallow, therefore, is probably more seeming than real. But in the general lull in the more important demands the stocks of grease are

accumulating more than usual latterly, and it really requires freer demands than those current to straighten out prices. "A" white quoted at  $4\frac{1}{2}$ @ $4\frac{1}{4}$ c, "B" white at  $4\frac{1}{4}$ c, yellow at  $3\frac{3}{4}$ @ $4\frac{1}{2}$ c, brown at  $3\frac{3}{4}$ @ $3\frac{3}{4}$ c, bone and house at  $4\frac{1}{2}$ @ $4\frac{1}{4}$ c.

**GREASE STEARINE.**—There is no especial vigor to trading. Exporters are doing little and wants otherwise are at present very moderate. The situation over prices is not decided; nominal figures are for white at  $5\frac{1}{2}$ c, and yellow at  $4\frac{3}{4}$ c.

**CORN OIL.**—There is little doing in full lots, because the mills are well sold ahead, and but little can be had from first hands for deliveries this side of January. For the limited quantities selling otherwise there is a good deal of irregularity to prices, ranging from  $\$4.60$  to  $5.00$ .

**LARD OIL.**—There is nothing in the situation of the lard market to cause any anxiety among the consumers of the oil, and they are disinclined to buy the product ahead at all freely. There is hardly a change in price, and the moderate amount of business in progress shows on the whole a fairly well sustained market. Quoted at  $43$ @ $45$ c.

The well-known brand, Shely's family soap, is the product of Allen & Thompson's soap works, at Lexington, Ky., established for sixty years. The yearly output is 5,000 boxes.

## W. J. GIBSON & CO.,

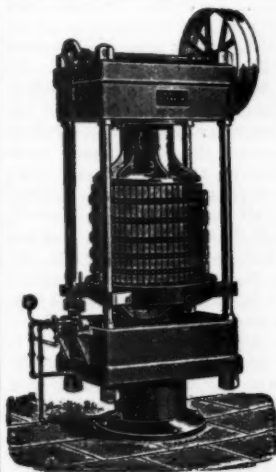
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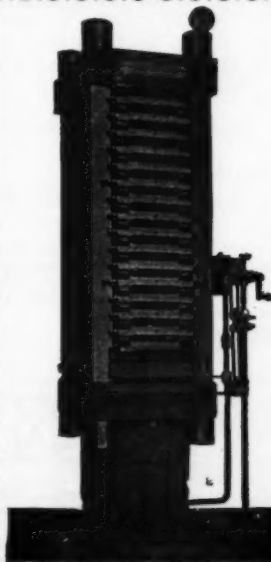
Doors swing open to remove crackling.  
Follower swings back to uncover hoop when  
putting in scrap.  
Full pressure at any point.  
No blocking required.

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## The Buckeye Iron AND Brass Works

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MANUFACTURERS OF

Cottonseed Oil Mill  
AND Linseed Oil Mill

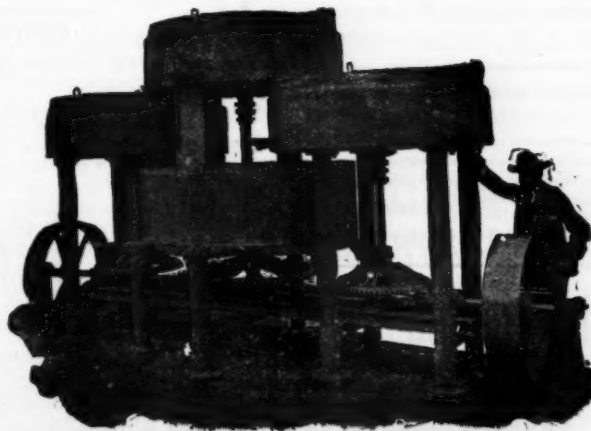
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The Most Perfect System  
of Pressure Application.

The Very Latest Improvements  
and the Very Best.



SET OF 60-TON COOKERS FOR COTTONSEED OIL MILLS.

# Hides and Skins

## MARKETS. CHICAGO.

**PACKER HIDES.**—The tone of the market is not only well preserved but it is greatly invigorated. Spread steers have advanced to 13½¢, and heavy natives command 13½¢. Everything is extremely scarce and the packers are in a position to demand their pound of flesh. Despite this, however, they are pursuing last year's policy of selling ahead where satisfactory terms can be arranged.

No. 1 NATIVE STEERS, 60 lbs. and up, free of brands, are well sold ahead, so well, in fact, that the packers are reported as declining to anticipate further. Natives are strong at 13½¢.

No. 1 BUTT-BRANDED STEERS, 60 lbs. and up, are very scarce and now being firmly held at 12½¢, an advance of ¼¢ over last week.

**COLORADO STEERS** sold to the number of 11,000 at 11½¢, at which price they continue quotable.

No. 1 TEXAS STEERS.—Octobers are practically cleaned up at 13¢. Novembers are offering at 13½¢.

No. 1 NATIVE COWS, free of brands, 55 lbs. and up, moved to the number of 2,500. They are worth 12¢, at which price lights also offer.

**BRANDED COWS.**—3,000 brought 11½¢, which is the present quotation.

**NATIVE BULLS.**—All nominally worth 10½¢.

**COUNTRY HIDES.**—The market has gained new strength. There has been an especial demand for heavy cows at outside prices. The paucity of hides, combined with the demand, which is even greater than it was in 1895, has naturally sent prices to an altitude that they failed to attain, even during that "boom" period. We quote:

No. 1 BUFFS, 40 to 60 lbs., free of brands and grubs, have sold as high as 11¢, at which price they now offer.

No. 1 EXTREMES, 25 to 40 lbs., sell at 11½¢, and the demand exceeds the supply.

**BRANDED STEERS AND COWS** are a less important factor than most of the other varieties. They offer at 10½¢.

**HEAVY COWS**, 60 lbs. and up, free of brands and grubs, have sold at 11½¢, and now offer at those figures.

**NATIVE BULLS** are closely sold up and firmly sustained at 9½¢ flat.

**CALFSKINS.**—Country skins are firmly sustained at 13¢ and rather a strong factor.

KIPS have been in active request at 11½¢ and many holders now demand 12¢.

**DEACONS** are in good demand at 62½¢@85¢, according to weight, quality and selection.

**SLUNKS**, 25@30¢.

**HORSEHIDES.**—An ordinary selection brings \$3.42½; prime, \$3.50.

**SHEEPSKINS.**—The market continues active and prices high. We quote:

**PACKER PELTS**, \$1.10@1.12½.

**COUNTRY PELTS**, \$1.10.

**PACKER LAMBS**, \$1.00.

**COUNTRY LAMBS**, 85¢.

## KANSAS CITY.

**HIDES.**—Last week closed with sales of 20,000 at full prices. This week opens with the packers showing a bolder front on pretty nearly every article along the line. Native steers held firmly at 13½¢, lights 1¢ less—sales at this. Heavy Texas are very scarce and 13¢ is the lowest figure that any person will offer at present writing. Light Texas have sold and held firmly at 12½¢; extremes have sold at 11½¢. There has been no sales lately in this city of either Butt brands or Colorados, but the packers here are refusing all offers of 11½¢ for the Colorados, demanding 11½¢; have refused steadily offers of 12½¢ for the Butt brands—holding at 12½¢. The American Hide and Leather Company have swept the market here up to Nov. 15 on light cows at 12¢. Branded cows are still the battleground; sales last week of 3,000 at 11½¢, all the packers are now in line at 11½¢, and the expectation is that before this letter will go in print that late Octobers and early Novembers have been closed out at 11½¢. It is well-known that the American Hide and Leather Company have offered 11½¢ for all in sight, but this price is laughed at now by the packers. Some of the packers are free to say that they think that the early winter hides will yet sell higher than the summer. The expectancy is that the number of Texas steers and cows now coming to the market will diminish gradually and cut a small figure several weeks from now. This will have a tendency to harden prices on branded stock at present.

**SHEEPSKINS** are in good demand; the packers have no trouble in disposing of their slaughter at full prices—they could sell a great deal more than they are at present taking off. Under these circumstances they feel "pretty good."

## BOSTON.

A sale of buffs has been effected at 11¢, though 10½¢ is generally conceded to be the quotation. Receipts are easily sold and every indication points to a maintenance of values. There are very few on hand. New Englands are scarce and readily salable at 10½¢.

**CALFSKINS** are in meager supply. Domestic are so scarce that tanners are dependent to a considerable extent on foreign skins.

**SHEEPSKINS.**—Everything is so closely sold up that the proverbial Boston caution pales before the stringent demand and the high prices are promptly paid.

## PHILADELPHIA.

The Quakers have taken advantage of the scarcity to raise prices, i. e., in theory. No sales have been made on the new basis as yet. Whether or not they will be depends on the

tanners' necessities and the amount of receipts in the early future. We quote:

**CITY STEERS**, 11½¢.

**CITY COWS**, 10½¢.

**COUNTRY STEERS**, 11¢.

**COUNTRY COWS**, 10½¢@10½¢.

**COUNTRY BULLS**, 9½¢@9½¢.

**CALFSKINS.**—Not much doing.

**SHEEPSKINS.**—High prices restricting sales.

## NEW YORK.

**GREEN HIDES.**—There is nothing to offer though packers will sell ahead on most varieties where terms can be arranged. They now demand 13½¢ for cut-throat natives.

No. 1 NATIVE STEERS, 60 lbs. and up, 13½¢@13½¢.

**BUTT-BRANDED STEERS**, 12@12½¢.

**SIDE-BRANDED STEERS**, 11½¢@11½¢.

**CITY COWS**, 11½¢@12¢.

**NATIVE BULLS (flat)**, 10½¢@10½¢.

**HORSEHIDES**, \$2.00@3.25.

**CALFSKINS** (see page 37).

**HORSEHIDES**, \$2.00@3.25.

## SUMMARY.

The situation is more distinctly in favor of the packer than it has been for years past. Generally speaking there is no accumulation and on the very few varieties of which there is still some in packers' hands, the quantity is too small to be significant. Appreciable advances have occurred during the past week and almost every variety is in advancing tendency. Despite this the packers will sell ahead provided satisfactory terms can be made. The country market is in active sympathy with its packer contemporary and advances have occurred all along the line. The entrance of the two big companies is expected at an early date and their presence will doubtless have a very stimulating effect. Buffs are eagerly purchased in Boston, despite the high price demanded. The supply is inadequate to the demand and brokers experience no difficulty in disposing of their receipts. Philadelphia prices have been advanced and the New York market cleaned up.

## CHICAGO PACKER HIDES—

No. 1 natives, 60 lbs. and up, 13½¢; No. 1 butt-branded, 60 lbs. and up, 12½¢; Colorado steers, 11½¢; No. 1 Texas steers, 13@13½¢; No. 1 native cows, 12¢; under 55 lbs., 12¢; branded cows, 11½¢; native bulls, 10½¢.

## CHICAGO COUNTRY HIDES—

No. 1 buffs, 40 to 60 lbs., 11¢; No. 1 extremes, 25 to 40 lbs., 11½¢; branded steers and cows, 10½¢; heavy cows, 60 lbs. and up, 11@11½¢; native bulls, 9½¢ flat; calfskins, for No. 1, 13¢; kips, for No. 1, 11½¢@12¢; deacons, 62½¢@85¢; slunks, 25@30¢; horsehides, \$3.42½@3.50; packer pelts, \$1.10@1.12½; country pelts, \$1.10; packer lambs, \$1.00; country lambs, 85¢.

## BOSTON—

Buff hides, 10½¢@11¢; New England hides, 10½¢.

## PHILADELPHIA—

Country steers, 11¢; country cows, 10@10½¢; country bulls, 9½¢@9½¢.

## NEW YORK—

No. 1 native steers, 60 lbs. and up, 13½¢@13½¢; butt-branded steers, 12@12½¢; side-branded steers, 11½¢@11½¢; city cows, 11½¢@12¢; native bulls, 10½¢@10½¢; calfskins (see page 37); horsehides, \$2.00@3.25.

## HIDELETS.

Joseph Hecht has engaged the premises at 6 Jacob street, his big building on Cliff street proving inadequate to the demands of his business.

William Palen, of the export department of the United States Leather Company, has been confined to his home on account of illness.

About 4,800 Orinoco hides brought 19½¢ early in the week. They were sold by a New York broker.

The Reading Abattoir & Hide Company have built an abattoir for the use of local butchers at Reading, Pa.

**RICHARD MCCARTNEY,**  
Broker, Packer Hides,  
Stearine, Tallow, Sheepskins, Cottonseed  
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### FORCING THE CALFSKIN MARKET.

The American Hide and Leather Company have mailed cards to all the principal butchers in the East offering a startling price for calfskins from the first of this month. This company give a new grade of weights. Instead of treating all skins above 9 pounds weight as heavy skins, they give a classification of 12 to 14 pound skins, and 14 to 18 pound kips. This classification is not new to the upper leather people. It was previously put in vogue by the New York Butchers' Calfskin Association some time ago.

The increased prices offered by this concern are met by the outsiders and the two forces evidently intend to go the fighting limit.

### CONDEMNED MEAT IN LONDON.

The London (England) "Globe" tells the following story of that great city's disposal of its condemned meat: Dr. Sedgwick Saunders, the Medical Officer of the city corporation, has explained to the London "Argus" the system adopted by the authorities for the disposal of diseased meat. Few people probably are aware of the fate of the large number of carcasses condemned by the lynx-eyed meat inspectors; and when it is considered that the officers of the city corporation have seized in a single week as many as sixty tons of this meat, it will be seen that unless it is utilized the waste in the course of a year would be enormous. But there is no waste, and every carcass fetches a price. One is relieved to learn at the outset that elaborate precautions are taken to prevent a dishonest contractor from selling as food for human consumption any of this condemned flesh. Immediately after the condemnation the meat is taken into a shed and plunged into chemical baths, the action of which is to render it so unsightly that no one could possibly buy it for food. After this bath it is put into carts specially constructed for the purpose, in the bottom of which is a deodorizing fluid, and with padlocked doors is carried away to the con-

tractor's premises. The next stage is the breaking up of the meat, performed by a machine invented by Dr. Saunders himself, and known as "Saunders' Devil." The product turned out by this machine, an exaggerated mince-meat, is then put into evaporating pans, and the temperature raised to a point at which fat liquefies. The fat, which is a valuable commercial article, is used for the manufacture of cheap soaps, and for the production of railway and cart grease; while from the rest of the meat ammonia is obtained, which sells for £8 to £15 a ton, and is used for manufacturing purposes. The bones of the animals are sold for making knife-handles and articles of similar description. That this business of meat inspection is a very vital one to the community may be realized from Dr. Saunders' statement that he generally has several men on the sick list from the effects of merely "handling" diseased meat.

Cottonseed has declined from \$12 to \$11 per ton at Corsicana, Tex., and as a result seed is being taken to other towns. It is said that \$13 is the price per ton at Wortham.

Mr. Ed. Haakinson, former manager of the Swift plant at St. Paul, has been chosen for the same position by the International Packing Company, of Sioux City, Minn.

### Stocks of Provisions in Kansas City on Oct. 31, 1899.

	Oct. '99.	Oct. '98.
Pork, bris .....	110	22,710
Lard, gross weight, lbs. ....	3,281,628	57,285,869
Meats, gross weight, lbs. ....	13,275,644	70,881,459
Live Hogs, No. ....	697,294	118,623
Dressed Hogs, No. ....	257	19,796
Average weight of hogs received	Oct., 1898.	
236; Oct., 1897, 244.		
	Oct. 31, 1899.	Oct. 31, 1898.
Mess Pork, bbls .....	40	660
Other kinds Pork, bbls. ....	1,950	1,301
P. S. Lard 'Contract,' tes. ....	4,729	1,934
Other kinds Lard, tes. ....	2,180	2,558
Short Rib Middles, lbs. ....	999,360	1,436,421
Short Clear Middles, lbs. ....	320,429	733,164
Extra S. C. Middles, lbs. ....	1,543,590	2,622,404
Long Clear Middles, lbs. ....		260,825
Dry Salt Shoulders, lbs. ....	1,479,062	1,660,151
D. S. Bellies, lbs. ....	1,792,303	1,279,287
S. P. Shoulders, lbs. ....	132,711	246,180
S. P. Hams, lbs. ....	7,084,652	10,134,283
S. P. Bellies, lbs. ....	1,874,658	1,920,710
S. P. California Hams, lbs. ....	1,020,000	3,221,272
S. P. Skinned Hams, lbs. ....	1,820,140	2,209,380
Other Cuts Meat, lbs. ....	4,811,845	5,552,952
Average weight of hogs received	Oct., 1899.	
259; Oct., 1898, 274.		
	Oct., '99.	Oct. '98.
Received .....	245,476	239,511
Shipped .....	17,078	15,410
Driven Out .....	227,311	224,438
Average Weight .....	215	215

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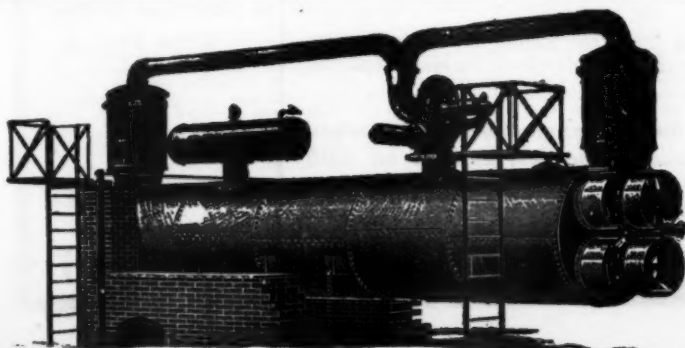
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# The Manufacture of Sausages



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- SAUSAGE RECIPES.—Many different formulæ for same kind. Plain and fancy sausages. Domestic and foreign sausages. Sausage for best trade. Meat jellies. Delicatessen goods, etc., etc.

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## LIVERPOOL MARKETS.

Liverpool, Nov. 10, 3.45 P. M.—Closing:  
 Butter—United States finest, 94s.; do. good, 73s. Tallow—Australian in London, dull, 26s. 9d.; prime city, steady, 24s. Beef—Extra India mess, strong, 90s.; prime mess, strong 82s. 6d. Pork—Prime mess Western, strong, 57s. 6d. Lard—American refined, in pails, steady, 29s.; prime Western, in tierces, steady, 27s. 6d. Hams—Short cut, 14 to 16 lbs., dull, 43s. Bacon—Cumberland cut, 28 to 30 lbs., steady, 33s.; short ribs, 18 to 22 lbs., steady, 34s.; long clear middles, light, 30 to 35 lbs., dull, 31s.; long clear middles, heavy, 35 to 40 lbs., dull, 30s.; short clear backs, 16 to 18 lbs., steady, 30s.; clear bellies, 14 to 16 lbs., steady, 33s. Shoulders, square, 12 to 14 pounds, firm, 32s. Cheese—American finest white, steady, 54s. 6d.; do. colored, steady, 56s. Cottonseed oil, Hull refined, November-April, steady, 15s. 9d.

## PERSONAL.

Mr. James Pryer, of Chicago, was a visitor to the offices of The National Provisioner this week. Mr Pryer now represents Messrs. J. S. Smith & Co., the well-known commission, hide and tallow merchants, of Chicago.

"INQUIRER," BOSTON, MASS.—Referring to our reply to your query concerning cottonseed foots, we would add that through a typographical error in our last issue in answering your query, we were made to say that foots is material settling at the bottom of "refrigerating" tanks. This should have read refining tanks.

## THE GAMEY TERRAPIN.

One of the most curious things about human knowledge is how a learned person sometimes contrives to miss some little bit of it that everybody fifteen years old is supposed to know. Up came a college graduate the other day ("college graduate" is synonymous with "learned person") and said: "Did you ever hear of terrapin?"

The unlearned, but largely experienced man addressed admitted that he had. "It's a kind of fish, isn't it?" said the college man.

"No; it's a kind of tortoise."

"Oh! Somebody was telling me about it to-day and I got the idea that it was a fish. It's very gamey to catch, isn't it, and has very coarse meat?"

"Look here; how have you lived all these years and worn good clothes and never heard of terrapin before? No; it isn't gamey to catch, and it isn't coarse. It is regarded as one of the most delicate and delicious dishes in the world, and there is no distinctively American dish that is more famous. Where in the world have you lived?"

"Well, I don't see how it was. This fellow talked as if it was a fish and very hard to catch and very coarse."

"Come, now; aren't you thinking of tarpon? That is a good deal like what you describe."

"Yes; to be sure; that's what it was, tarpon!"

And the question is, how did that college man invent the word "terrappin" when he had never heard of it before?—N. Y. Tribune.

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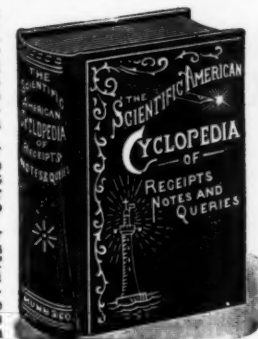
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The National Provisioner

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Why do you suppose have BELL'S SPICED SAUSAGE SEASONING and BELL'S SAUSAGE DRESSING been so grossly, thievishly, imitated? Why have unscrupulous concerns imitated everything about Bell's except the original quality? Every sausage maker knows why. His experience has taught him the reason—perhaps rather painfully. We hope not. At least, every sausage maker who has tried the sneaky imitations, has seen the sad effect in the poor flavor of his sausages and has had to bear the trade kicks.

Now why fool with the imitations, when you can have the original

## BELL'S SPICED SAUSAGE SEASONING

and BELL'S SAUSAGE DRESSINGS? When you consider that the original Bell formulae have always been a trade secret and that the imitations can never equal the imitated, and that the continuity of your trade depends largely upon the flavor and dressing, it would really seem the height of wisdom to use nothing but Bell's.

Perhaps you can buy the imitations cheaper. But that means nothing. The item of cheapness may become the biggest item of extravagance. Who knows? There is such a thing as trade dissatisfaction. And if you have used the imitations and not experienced some of that dissatisfaction, you are a securely favored mortal. Yes, you are.

**PLEASE NOTE:**—Unscrupulous concerns have been taking orders ostensibly for Bell's and billing them as such, while actually filling the orders with the cheap, disastrous, unsatisfactory imitations. As such rogues are but a cloaked form of robbery, and as it must work havoc to the sausage trade, we have withdrawn Bell's from all supply houses except four honorable houses. We will name these on request. Your orders for Bell's will be filled by these or any wholesale grocer, or direct by us. But be sure you specify and get Bell's. Refuse all others. Substitution is the fraud of the age. It should be abolished. Every time you order Bell's you help stamp out substitution. Free catalogue tells you all about our Sausage Seasonings. Free sample will show you what Bell's is. State what kind of seasoning you need and free sample will be sent.

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# Retail Department.

## PROBING THE CANDIDATE.

The Retail Butchers' Association, of Oswego, N. Y., sent a ringing letter to the candidates for mayor and aldermen of that city. In the letter these pertinent sentences appeared:

"Are you in favor of a law to protect the retail merchants of Oswego?"

And substantially—

"If you don't comply with our request we will use every means to secure your defeat."

These were simple, straightforward propositions. The members of the association had a vote and had rights. They also had a right to know how a candidate who essayed to represent them stood as to them. They also had a right to defeat any one who was or who was suspected of being opposed to them. Why should a candidate squirm when confronted by electors for his position to them? Why should an honest candidate call it "bulldozing" when a respectable body of men essay to drag him from his doubtful hole out into the open where all men can see and vote for or against him as he is?

The butchers and grocers of any community form a large body of its respectable traders and citizens. Candidates for city offices who lay aside these municipal interests to cater to those of farmers and gardeners outside of the corporate limits should move into the country and let the voters of the town cast their ballots for aldermanic and other candidates who are in sympathy with the businesses which stand the taxes for keeping up the streets and other beneficial incidentals to a cleaner life away from the mud and slush of rural areas.

The more the organizations prod these tricky representatives when they go grinning around for votes the better will be the ordinances and legislative acts in their own interests when the measures are being pressed. The inquisitive needle is a teasing feeler to prod in just ahead of pushing the ballot into the box. An honest man does not object to be asked his true position. It is the only way to catch a rascal.

## MUNICIPAL ABATTOIRS ILLEGAL.

A legal decision which may have far reaching effect, and which may lay the ground work for much constitutional pleading in municipal and co-operative market matters, has been rendered by Judge Sayre, of Montgomery City, Ala., in the case of the city council against butchers who insisted on killing their own meat outside of the city limits and not in the city abattoir. By upsetting the basis of the ordinance establishing the Union Slaughterhouse as being unconstitutional because of its compulsory clause, the decision virtually kills the abattoir itself.

A despatch, forwarding the opinion of the court, says: "That part of the city ordinance establishing and regulating the conduct of the Union Slaughterhouse which seeks to com-

pel persons desirous of disposing of fresh meats within the police jurisdiction of the City of Montgomery to have their slaughtering done at the Union Slaughterhouse was, by Judge Sayre's ruling, declared unconstitutional and void. Judge Sayre's ruling grants the city authorities the right to inspect all meat sold for food purposes within the police jurisdiction, but it is held that the city has not the right to compel any person to have his slaughtering done at any particular place. The Union Slaughterhouse was established by the city several years ago, and has been attacked at almost every sitting of the City Court, some cases having gone to the higher courts. The ruling, however, was the first on this particular point, and may prove a signal victory for the butchers, who now declare they will establish a slaughterhouse of their own outside the police jurisdiction."

If this decision is sound there is no such thing as a city establishing a municipal abattoir in this country at which marketmen should be compelled to slaughter their meat. Such compulsion would seem to be an infringement of the liberty of the citizen and of his right to do business.

## KILLING AND SALTING BEEF IN SOUTH AMERICA.

We extract the following from a letter from Hon. Francois S. Jones, U. S. Chargé d' Affaires at Buenos Ayres, South America. Cattle are slaughtered in South America after the following semi-scientific and semi-primitive method. The animals are taken from the "potrero," where they have been collected together from the camp the day before, and are driven from twenty to twenty-five at a time into a small enclosure. Overlooking this enclosure is a small platform upon which a peon is standing, who lassoes the animal. The other end of the rope passes through an aperture of the enclosure and is hitched to two or more horses ridden by young peons, who draw the animal forward towards the exit of the enclosure, where another peon awaits it, who gives it the death blow with the "facón," or knife, on the back of the neck, severing the spinal cord. The animal drops on a truck platform and is then removed to the place for cutting open.

Here it is quickly skinned and disemboweled by peons, and the whole flesh most dexterously removed with the knife from the skeleton of the animal, in a remarkably brief space of time.

The price of cattle for saladero purposes averages from \$9 to \$15 in gold, 3 to 4 years old, while those exported on the hoof, 4 to 5 years old, with a minimum weight of 1,100 pounds, sell on the average for \$35 gold per head.

Opposite the big slaughterhouses and salt-beef works (saladeros) at Concordia, on the right bank of the Uruguay river, 280 miles from Buenos Ayres, are the two large saladeros on the Uruguayan side, at Salto. Another large establishment is situated at Colon; 70 miles farther down the same river, but on the Uruguayan side at Fray Bentos, is also the famous Liebig establishment, which for the two years past, however, has ceased producing tasajo and manufactures only preserved meats, beef extract, and pepsin. In the province of Buenos Ayres, at Magdalena, near the mouth of the River Plata, are located the large establishments of Rocca, Terrarossa & Co., and of J. B. Repetto & Son, the former establishment having alone killed in the last season 45,000 head of cattle for tasajo. Other saladeros in the province of Buenos Ayres are

at La Plata, Tuyú, Zárate, Bahía Blanca, Dolores, Chasomús, Lanús, Luján; those at the last six places mentioned, however, were not working this season.

In the province of Entre Rios, in addition to those already mentioned at Concordia and Colon, one saladero was working this season at Garbino and one at Gualaguay. The most important saladero, however, in the western portion of Entre Rios is that of Santa Elena, on the Paraná river. This saladero, together with the one at San Javier in the adjoining province of Santa Fé, is owned by a Belgian firm—Compagnie des Produits Kemmerich—which killed in the last season combined 107,700 head of cattle, 64,600 of which were utilized for extracts of beef and preserved meats.

In addition to these, there is one other saladero in the province of Santa Fé, one in Corrientes, and one in Salta, the latter, no doubt, supplying only the local demand and that, to some extent, of the Bolivian market.

It is difficult to give any estimate of the value proper of these establishments, as they are worked more or less in connection with the estancias.

## NOTHING LEFT TO EAT.

The doctors of one sort and another have fatal objections to about everything we eat. If we take the doctors' advice we can't eat anything.

We can't eat beef, mutton or lamb, because, they say, it is full of dangerous tuberculous and other man killers.

We cannot eat pork because, the doctors say, the pigs have swine fever and deadly trichinosis.

We can't eat fish because it is fatal if not live and kicking.

We can't eat poultry because it is the country of the microbe.

We can't eat store eggs because a French bacillus finds its way through the lime into it.

We can't eat butter and milk because they get full of dangerous ptomaines and dangerous acids.

We can't eat canned and potted stuffs, because they might cause us to suffer from lead-poisoning, which results from soldering if the solder gets into it.

There are many other flesh foods which we cannot eat for numerous medical reasons which the vegetarian doctor gives us.

The advocate of a meat diet advises us against all vegetables for hundreds of hygienic reasons. For instance, they say: Uncooked fruits fetch and foster cholera; and, if cooked, produce dysentery. Tomatoes breed cancer; the wire worm infests all root vegetables; the cabbage is fertilized by dreadful agencies; and a dangerous microbe is entrenched in the potato waiting an opportunity to attack the sensitive kidney. Tea and coffee have a tendency to run people crazy or so disorganize the human stomach as to induce dyspepsia. Natural water is full of disease germs. If it is distilled it loses its needed mineral matter. Wine, beer, and other spirits "go in alcohol and come out alcohol."

The doctors leave us bread and then tell us that it is better stale. We are afraid to say "duck," as this bird has not yet been condemned. What are we to live upon.

## The Abattoir Ready.

"Reading Abattoir & Hide Company," a lot of persons were reading. The words were the sign on the building of the company at Reading, Pa., which will soon be killing sheep, hogs and cattle for the butchers of that city. The company is composed of De Long Bros., Jacob Fricker and C. C. Fisher, of Reading. There is a "beef chill room," 35x20 feet; slaughter room, beef storage room, 45x35 feet; three-story smokehouse, tallow rendering room 35x25 feet, an albumen and fertilizer factory 38x45 feet, 2,000 feet of tracking and other necessary appurtenances to a complete slaughtering and packing plant.

### A PRACTICAL CO-OPERATIVE BUYING PLAN.

A writer in the "Chicago Grocer" gives the following résumé of the actual transactions of a practical co-operative buying plan:

In 1892 fifteen grocers in a certain town near Philadelphia held a meeting and organized a "Buyers' League," on the following plan, says a writer in the "Grocery World" of Philadelphia. Each agreed to pay into the organization \$1 per week for twelve weeks. They rented a store, put a man in it as secretary, etc., and started their business. Fifteen more grocers joined them, making a capital of \$360. They borrowed \$300 from the Grocers' Association, of which they were members, at 3 per cent., bought merchandise, such as Babbitt soaps, etc., at first cost, and sold to shareholders at 2 per cent. profit.

After the experiment proved a success each one agreed to put in \$25. A slow, but sure increase in business marked the first three years. After which it was decided to allow any member to put up to \$125 in the business, and divide the profit at the end of each year (if there was any).

For the first three years the money invested paid not less than 10 per cent., besides the money saved by buying at nearly manufacturers' figures. The year now drawing to a close shows an 80 per cent. increase in business over 1898, and the limit of money that any one grocer should be allowed to invest has been raised to \$200, while \$10 constitutes a membership. This money is returnable to the grocer on demand, so that the chance of loss is practically nil.

If there is any better way for thirty to fifty grocers to make money, and at the same time be in a position to stay with the cutters, we have failed to hear of it. The organization which I describe is part of a grocers' association of fifty-five members, and while only thirty-two of them have money invested in the business, the rest buy at a 1 per cent. advance. One man can handle from \$40,000 to \$50,000 worth of business in a year, so that the expense does not amount to very much on a year's business.

### Cheaply Curing Hog Products.

To those who have a surplus of pork which they must cure or let spoil, and to those who have not market facilities for disposing of their surplus hogs the following experience of Mr. Frank Dearduff may prove valuable:

In each killing the hogs were shot, stuck, scalded, scraped, hung up and opened before dinner. After dinner they were roughly cut up, lard cut out and cooked out of doors in an iron kettle. Heads and legs were nicely cleaned and placed in a vessel of water over night. The meat was placed on table in meat-house to cool out. Next morning the meat was trimmed nicely, which made more lard and sausage meat. All the fat was cut from the lower side of heads and cooked out with the rest of the lard, and then the legs and heads were cooked, until tender, in another big kettle out of doors. Heads were used for mince meat or head cheese, as preferred; legs were eaten at dinner, after dinner meat was salted and placed on tables.

We use the following in curing: To 100 pounds of pork, 2 quarts of coarse salt, 2 ounces of black pepper, 6 ounces of sugar and ½ ounce of saltpeter; dissolved saltpeter in one pint of hot water; mixed all in a vessel large enough to lay a ham in, and rubbed each piece thoroughly, particularly where the leg was cut off. Let lay on table three days, then rubbed again with the mixture; packed in box; let lay from 12 to 14 days; then smoked with hickory chips. In December we put our meat away for the next summer. We first wrapped it in paper, then placed it in coarse muslin bags and hung it in a dark closet up stairs that was kept for that pur-

pose. Our sausage meat was ground and mixed as follows: To 9 pounds of meat, three tablespoonfuls each of black pepper and salt; sage the same, if desired; then the meat was sacked or stuffed and hung up in meat-house and used while fresh and good.

### Profit in Goat Raising.

It is a curious fact, but true, that black-haired animals have darker skins and darker meat than white-haired animals. This accounts for that whiter appearance of the Angora goat flesh which enables the dealer to market it as mutton. The black hair, from a poetic standpoint, casts its perpetual shadow on the viand and leaves it shaded. The goat flesh is a pleasant and a healthy meat. It should be so, since the goat is an eater of clean food, and is possibly the freest from disease of any quadruped. The raising of goats is becoming more important, as it is a well paying industry.

The raising of Angora goats is extensively engaged in in Bandera county, Tex., at a good profit; 20 cents per pound and upwards is paid for the mohair, and one good goat will yield four or five pounds per year. The scrub goats, or those that yield poorly in mohair, are either killed for mutton or sold at about \$2 per head to commission men.

### This Steer Likes Beer.

A saloonkeeper in the vicinity of Forty-seventh and Halsted streets is the owner of a yearling steer with an unquenchable thirst for brewery product. The steer is regarded as a freak and would prove profitable in the hands of a live museum man.

His owner has a backyard in which packinghouse men congregate after working hours to quaff beer from the cavernous depths of their dinner pails, the edible contents of which are thrown on the ground. To keep the yard clear of this refuse the saloonist several months ago purchased the calf. He grew tame and being offered frequent opportunities to slake his thirst with the residue of growler contents gradually acquired a taste for beer which has grown to be well nigh unquenchable. The patrons of the yard ply him with booze for the diversion derived from his antics while under alcoholic enthusiasm and the capacity of the beast for beer is growing daily. Meanwhile, although somewhat red-eyed and shaky in the knees after a debauch, he is rapidly developing bulk.—The Chicago Drovers' Journal.

### Marketman's Ad-Writing Contest.

President E. F. Hopton, of the Binghamton, N. Y., Retail Butchers' Association, and an officer of the National Association, is a "live wire" at every point. He is one of the most successful men in the retail meat and provision trade. He has now inaugurated an ad-writing contest to stimulate brains and trade. From Binghamton we get the following about this novel idea of this bright and popular marketman: "E. F. Hopton, proprietor of the Heller market, No. 108 Court street, has inaugurated an ad-writing contest, with \$5 in gold as the first prize. Mr. Hopton's latest specialty, 'pure home-made sausage,' has 'taken' at a great rate with the public, and in order to 'boom' the sale still more he offers to the person writing the best advertisement for his sausage \$5 in gold, and to each of ten persons writing the next best ads two pounds of sausage each. Only one person in a family will be allowed to compete and the ads must be received at his market by 6 p. m. Nov. 15. Representatives from the daily papers will act as judges."

### The Mayor Settled It.

For some time past the Sixth street market and commission men of Cincinnati, Ohio, have had disagreements. The mayor has stepped in and settled affairs by saying that the market people shall not use the north side of Sixth street except from October to March, inclusive, and the south side of the street the remaining months of the year.

### A Lady Butcher.

There is a "lady" butcher in Rochester, N. Y. Miss Daisy Stevenson, the sole proprietor of a well-stocked meat market on Plymouth avenue in that city. She is a fluent and pleasing conversationalist and a popular young lady. She has been cutting meat for two years. She took up the knife and the cleaver of her then sick father and has made a success of market surgery. With the "lady" butcher of Syracuse, N. Y., and the pioneer one in Iowa, she completes a dainty trio to which their pluck may induce others to form the army of "female" marketmen. As to her work Miss Stevenson says:

"It is not through choice that I do the work, but because it is a means of support for the family. It was difficult at first, but now it does not seem harder than home work. I am my own boss, which means a great deal. I open the market at 6:30 in winter and 6 in summer. I find it difficult to get good help; anyone can sell good cuts, but it is the odds and ends which go to make up the profit, and which must be disposed of as well. I very seldom lose anything from bad accounts, as my customers are prompt. If I send a statement and receive no returns I immediately drop those people from my roll, and refuse to trust them again."

She acts promptly with the "dead beat" and gives a pound weight for the price of a pound. She pleases her customers, and her surroundings are not blue with coarse oaths and obscene vulgarity. She has a very neat, clean, up-to-date meat market.

Read The National Provisioner.

HONOR WHERE HONOR IS DUE



Freeze-em... Freeze-em...

Will keep Steaks, Chops, Ribs, Cuts of Meats, Tenderloins, Pork Loin, Pork Sausages, Quarters of Beef, Chopped Beef, Veal, Mutton, Poultry, etc., from 1 to 3 Weeks just as fresh

AS IF THE MEAT WERE FROZEN.

Prevents Slims and Mould on Meat, and Absolutely Does Away With the Necessity of Trimming, Thereby Making a Great Saving to Butchers.

**Freeze-em** is Healthful. It cannot be Detected, and does not destroy the Natural Flavor of the Meat.

Invented and Manufactured Only By

**B. HELLER & CO.**

CHEMISTS,

249-251-253 S. Jefferson St., Chicago, U. S. A.

WRITE FOR DESCRIPTIVE CIRCULAR.



## Local and Personal

\* \* The butchers of New York City are moving the city Board of Health to modify the rigors of the rule against them and allow them to hang meat and fish on hooks. They claim that in a clean shop this is not more dangerous than hauling truck loads of meat through the streets. The germs in the air will not, they claim, affect fresh refrigerated meat as the chilled air is an antiseptic preventive of bacilli.

\* \* John A. Waddell, the well-known dairy produce commission merchant, at 84 Warren street, New York City, died last Saturday at his home, No. 5 Hart street, Brooklyn. He was a Canadian, being born in Perth, Ont., whither his body has been shipped. Mrs. Waddell survives her husband, who was only 56 years of age.

\* \* George Fleck, Jr., Democratic candidate for alderman of the Fifth District, Brooklyn, is one of those sterling butchers who has won his way in the world by straight methods and on his merits. He is only 43 years old, all of which he has spent in Brooklyn, where he is well known and so highly esteemed by every one.

\* \* J. C. Doty, of the Fulton Provision Company, at Rutland, Vt., has purchased an interest in the meat and provision department of the Combination Cash Store at that place, and will manage the store.

\* \* J. J. Kelly has opened the market which was relinquished by Joseph Carpenter at Waitsfield, Vt. He will keep it open on Tuesdays, Thursdays and Saturdays.

\* \* W. J. Trevithick, of Middletown, Conn., has had his meat market on Rapello avenue thoroughly overhauled and renovated. It looks like new enterprise in its fresh paint.

\* \* The trim and well stocked market which F. Burkle has opened on Railroad avenue, Darien, Conn., is making a strong bid for the town's trade.

\* \* Lyman Babcock has bought a brand new meat wagon and has begun serving Lee, Mass., with native beef. He uses only the flesh of locally slaughtered stuff.

\* \* The spacious provision store which Mageon & Chubb opened at Methuen, Mass., in the Lyons block, corner Broadway and Centre street, last week is already doing a flattering business.

\* \* George H. Sawyer will soon be in his meat market which is being put in readiness for him at East Gloucester, Mass.

\* \* Harry Bradbury, of Lowell terrace, Lawrence, Mass., has entered the meat and provision business. His market is now wide open to the public.

\* \* In a few days James A. Hanlin will be in his new building which has been for some time in course of construction for his big market. This building is the only Phoenix which will, until spring, rise from the ashes of the disastrous conflagration at Toronto, Ohio.

\* \* Robert Palmer, who has purchased the stock and fixtures of H. C. and H. K. Bradbury, the retail marketmen at Houlton, Me., opened this week with a complete stock of meat and groceries, which he is selling at hardpan prices.

\* \* J. Burroughs, brother of Manager Bernard M. Burroughs, of the Eastman's beef and small stock department, had a happy double event at his home Monday night. The stork called with a bouncing pair of twins, which Mrs. B. presented to her blushing husband. One of the babies weighed 9 and the other 7 pounds. Now the parents are getting

the congratulations of their friends in the trade and out of it.

\* \* Zimmerly Bros. are building a large slaughterhouse near Halo, O. It will, when completed, be the largest establishment of its kind in that district.

\* \* A. T. Clark is again at his desk at Armour & Co's Manhattan Market headquarters. Mr. Clark has had a hard siege of it. He had to go back a second time to the hospital. Barring a bit of soreness from the surgeon's knife he looks as prime as the fine beef which Manager Abe Neuberger is selling down stairs.

\* \* Jens Nelson, the energetic and careful manager of the important beef and provision house of George Hotchkiss Sons Company, at Ansonia, Conn., was in New York City Thursday on business connected with his house. Mr. Nelson is one of those square, sturdy Danes who are a credit anywhere. He reports business as holding its own at Ansonia.

\* \* The Armour Packing Company have made a change of manager at their Newark (N. J.) branch. Sam Walter resigned and Assistant Manager Jacob Maybaum has been promoted to the management of the branch.

\* \* General Eastern Manager C. C. Galbraith, of the Armour Packing Company, has returned to New York City from Kansas City. He looks and talks like things are generally improving out about Missouri.

\* \* Darling Brothers Company, of Fourteenth street and Ninth avenue, are evidently doing a fine trade, judging by their well stocked cooler, which carries a grade of fine stuff. The horses of their big vans don't seem to have time to grow much flesh.

\* \* Mrs. R. D. Richards is having her newly-acquired market at Plainfield, Vt., entirely overhauled and refitted. She will show the men how to cut meat and do business.

\* \* The Cudahy Packing Company have established their branch at Bridgeport, Conn., in the McElroy building, at that place.

\* \* Henry J. Bjorin, the butcher of 221 East Thirty-first street, had the misfortune of being \$50 and a watch short on account of five thieves who overpowered him in the New York "Tenderloin" Monday night. The lights were bright but the police dull in this busy place. What's the use of cigar-sign police anyway? The outrage occurred at Sixth avenue, near Thirtieth street.

\* \* C. H. Steele & Co. have renovated and considerably altered their big Highland Market, at Springfield, Mass. The enlargements and improvements give them an increased area of floor space. Secretary Steele is a pleasant and active man, both in association and in business matters.

\* \* The poultry and egg shippers who are not large enough to own their own line of refrigerator cars have a cause for complaint against the rolling freight lines in the matter of unequal and discriminating rates against them. There should be liberal mixed car rates so that small shippers could combine on a "sundry" car.

\* \* John Miller, the well-known butcher at 1002 East 133d street, felt gloomy last week and tried to close his business on earth with a "shootin' ir'n." He wasn't feeling good. The wound was slight. The excitement was all that was left of the dramatic incident up the street.

\* \* The amount of meat seizures by the Board of Health meat inspectors for week ending Wednesday, Nov. 8, was as follows: Beef, 5,250 pounds; veal, 2,920 pounds; mutton, 1,500 pounds; pork, 1,980 pounds; assorted meats, 4,200 pounds. Total, 15,850 pounds.

\* \* General Manager W. H. Noyes and Treasurer-Secretary Haydn, of Swift & Company, 10th avenue and 13th street, New York City, have gone to Chicago on important business in connection with the company.

### MEAT OUTBOWLED MONEY.

The Ecny Club, of the Eastmans Company, of New York, Fifty-ninth street and Eleventh avenue, bowled the Plaza Bank team at the Lotus Club alleys on Monday night and defeated them. The score stood thus:

#### Plaza Bank Team.

Cook .....	106	141	120
Meyer .....	165	126	132
Clark .....	113	119	101
Ackerman .....	133	119	130
	621	618	614

#### Ecny Bowling Club.

J. Roberts .....	189	165	170
F. Jardine .....	128	132	147
T. Chambers .....	144	123	122
R. Alexander .....	143	159	135
J. Lord .....	108	180	157
	712	759	731

### New Shops.

Hiram Stillman will carry on a meat business at Herkimer, N. Y.

D. W. Alexander & Co., last Friday, opened a new meat and provision mart at Madison, Me.

S. W. Coe & Co. have opened a meat market on Main street, Ware, Mass.

Roy Cochran will, in a few days, open a meat market at North End, Concord, Mass.

Arthur Shumway has opened a new meat market at Amherst, Mass.

Ormsby Warren, of North Buckfield, Me., will soon open his new meat market at South Paris, of that State. The premises are now being painted and refitted for him.

Charles F. Bagley has opened his new retail meat business in the Crawford block.

D. A. Bates has his new meat market in the Partridge building, at East Barre, Vt., in full swing.

It is said that Walter Chase will soon open a new meat market at North Orange, Mass.

F. W. Behrens, Jr., for many years foreman at Bomms & Biltz's market, Bridgeport, Conn., has opened a market of his own in that city. He makes a specialty of fresh dressed chickens and home-made sausages, as well as good meats.

George Ellis and William Lehman have formed a partnership and opened a retail market at Grand Rapids, Mich.

### Business Changes.

Mr. Kemp, of Murray & Kemp, has purchased the retail meat interest of his partner, at LeRoy, N. Y. He will run the market.

Dwight L. Clark has bought the property and meat business of Charles Dickinson, at Vernon, Conn.

Frank Moyer has discontinued his meat market at Elkhart, Ind., and sold out the stock.

W. B. Tomlin has purchased the meat market of A. C. Legg, Jr., at Birmingham, Ala. Mr. Tomlin was assistant manager of W. P. Gideon & Co. His new place is at Eleventh avenue and Twentieth street.

C. R. Moore, lately of Oxford, Ind., has gone to Oklahoma, where he has purchased a meat market. He does \$60 to \$70 per week.

Adam Fritz leased the Wills Store, on West Front street, Plainfield, N. J., and will soon re-open a meat market there.

William Stacey will succeed to the A. P. Hills store, at Ipswich, Mass., and continue the place as a meat market.

## Mortgages, Bills of Sale and Business Record

### Butcher, Fish and Oyster Fixtures.

The following Chattel Mortgages and Bills of Sale have been recorded up to Friday, November 10, 1899:

Mortgages.	
Greenfield, Estre, 86 Sheriff St.; to M. Greenfield (filed Nov. 9).....	\$130
Klett, Wm., 1341 Fifth ave.; to H. Kodel (filed Nov. 9).....	275
Block, F., 621 E. Ninth St.; to E. Diamond (filed Nov. 9).....	40
Ritchman, J., 284 Madison St.; to E. Diamond (filed Nov. 9).....	23
Richmond, L., 284 Madison St.; to T. Kiakower (filed Nov. 9).....	150

### BOROUGH OF BROOKLYN.

Mortgages.	
Schnakenberg, Fred, 227 Hoyt St.; to Henry Kassuger (filed Nov. 9).....	\$300
Sullivan, Timothy E., 1242 Fifth ave.; to John Farrell (filed Nov. 9).....	80

### Grocer, Delicatessen, Hotel and Restaurant Fixtures.

The following Chattel Mortgages and Bills of Sale have been recorded up to Friday, November 10, 1899:

BOROUGH OF MANHATTAN.	
Mortgages.	
Anable, E. N., Irving Pl. and 16th St.; to A. S. Anable (R.) (filed Nov. 3)....	\$5,649
Sterna Co., 120 E. 23d St. and 1 E. 21st St. and 554 Macon St.; to Columbia L. Co. (filed Nov. 3).....	198
Paine, M. J., 41 Broadway; to W. H. Smith (filed Nov. 3).....	200
Rayner, Eliz., 87 Tenth Ave.; to Spolin & Wettengel (filed Nov. 4).....	128
Schwegler, W., 408 E. 34th St.; to A. Waldheim (filed Nov. 4).....	400
Heins, Minnie, 1733 First Ave.; to Eppens S. & W. Co. (filed Nov. 4)....	700
Schroeder, H. & J., 548 W. 45th St.; to John B. Schroeder (filed Nov. 4)....	200
Workman & Nathanson, 95 Canal St.; to L. Workman (filed Nov. 4).....	200
Kurz, Chas., 61 E. Houston St.; to D. Bengier (filed Nov. 4).....	150
Rosenson, H., 160 Allen St.; to M. Levin (filed Nov. 6).....	78
Rosenberg, F., 240 Rivington St.; to S. Levin (filed Nov. 6).....	155
Powers, Kath. S.; to E. R. Biehler (R.) (filed Nov. 8).....	1,590
Koslowsky, Z., 141 Delancey St.; to W. B. C. Lange (filed Nov. 9).....	40
May, Joe, 110 Thompson St.; to L. Diamond (filed Nov. 9).....	150
Taubin, S., 302 E. 71st St.; to C. O. Lange (filed Nov. 9).....	100
Wertenstein & Schohan, 174 Park Row; to B. Smuck (filed Nov. 9).....	180

Silverstein, I., 86 Park Row; to I. Bornstein (filed Nov. 9).....  
Wepner, J., 86 Stanton St.; to I. Goldberg (filed Nov. 9).....  
Blau, J., 290 E. Houston St.; to M. Edelman (filed Nov. 9).....  
Goldberg & Freedman, 672 First Ave.; to E. Fox (filed Nov. 9).....  
Rabinowitz, L., 320 Broome St.; to H. Schlanberg (filed Nov. 9).....  
Feek, E. L., 629 E. 138th St.; to Smith & Sills (filed Nov. 9).....

### Bills of Sale.

Spuber, C., 12 Chambers St.; to A. Spuber (filed Nov. 3).....	\$1
Eppens, Smith & Weiman Co., 1733 First Ave.; to M. Heins (filed Nov. 4).....	300
Cascioli, F. & M., 186 Mulberry St.; to R. Tubbiolo (filed Nov. 4).....	1
Nathanson, M., 221 Bowery; to E. Edinson (filed Nov. 6).....	500
Petz, Theresa, 349 Bowery; to R. Nathanson (filed Nov. 8).....	695
Lekowsky, S., 1363 First ave.; to Zoë Lekowsky (filed Nov. 8).....	300
Koslowsky, S., 138 Norfolk St.; to P. Heyman (filed Nov. 8).....	70
Luckemeyer, J. M., 19 W. 99th St.; to A. W. Gottschack (filed Nov. 9).....	500

### BOROUGH OF BROOKLYN.

Mortgages.	
Hulle, Bernhard L., 908 Flushing Ave.; to Augusta Whittington (filed Nov. 3).....	\$200
Otten, J. F. H., 399 Atlantic Ave.; to Nat. Cash. Reg. Co. (filed Nov. 4)....	200
Woltman, Wm. H., 967 to 969 Bedford Ave.; to Nat. Cash. Reg. Co. (filed Nov. 4).....	270
Pittie, Henry, 2721 Atlantic Ave.; to Wm. B. A. Jurgens (filed Nov. 9)....	856
Bills of Sale.	
Cordes, August F., 908 Flushing Ave.; to Bernard L. Hulle (filed Nov. 3)....	Exct
Hulle, Bernard L., 191 Knickerbocker Ave.; to August F. Cordes (filed Nov. 3).....	\$250
Mingst, Christian, 819 Broadway; to Carl Stubbe, 1/2-int. (filed Nov. 10)....	1,200

### BUSINESS RECORD.

INDIANA.—Trimble Bros., Bloomingdale; restaurant; sold out.—Christopher Haviland, Geneva; meat; sued, \$1,000.—Woessner & Sons, Indianapolis; meats, etc.; Jacob Woessner canceled R. E. mortg., \$500, and one for \$1,250.

KENTUCKY.—J. D. Williams & Co., Lawrenceburg; meats; succeeded by E. M. Carlisle & Co.

MASSACHUSETTS.—J. B. & J. R. Murphy, Woburn; provisions; store closed and out of business.—Conant & Stockwell, Cambridge; provisions; chatt. mortg., \$700, discharged.—Joseph A. Girard, Fall River; provisions, etc.; R. E. Mortg., \$9,000 and \$4,000.—Richard J. Barry, Quincy; provisions; R. E. mortg., \$1,600, and sold R. E., \$2,700.

MICHIGAN.—Cooper & Harding, Detroit; meats, etc., succeeded by Henry A. Harding.—Rich'd H. Malcomson, Detroit; meats, etc.; damaged by fire.—F. E. Langdon, Lawton, restaurant; sold out.—Bresee & Knappen, Richland; meat, etc.; will discontinue business Dec. 1, 1899.—A. H. Roberts, Saginaw; restaurant; succeeded by Totton & Veague.—Newhall & Co., Detroit; provisions; Elbridge G. Newhall, Jr., individually, sued, \$2,528.—Pietz Bros., St. Charles; meat, etc.; chatt. mortg., \$232.

OHIO.—D. E. Brobst, Ashville; butcher; sold out.—Luking & Henor, Mechanicsburg; meats; succeeded by J. R. Luking.—Geo. Mertel, Bowling Green; meat; chatt. mortg., \$200.—J. B. Young, Springfield; butcher; R. E. mortg., \$650.—Chas. W. Ballert, Toledo; meat; R. E. mortg., \$1,000.

PENNSYLVANIA.—John A. Harding & Co., Philadelphia; wholesale fish; assigned.—L. F. Becker, Pittsburg; butcher; mortg., \$1,100.

RHODE ISLAND.—B. S. Baxter & Co., Providence; meats, etc.; succeeded by Isaac W. Chase.—F. E. Coon, Westerly; market; succeeded by Lewis A. Joslin.—Thomas Gladding & Son, Newport; meats; Sanford T. Gladding, individually, attached, \$500.

TEXAS.—F. Mathis, San Antonio; meats; deed of trust to R. E., \$600.

UTAH.—John Schneider, Salt Lake City; meat; sold out.—H. Ward, Salt Lake City; meat; sold out.

VERMONT.—Brown & Jenkins, Bradford; provisions; Chas. E. Jenkins, dead.

WISCONSIN.—B. Harper, Appleton; meat; \$400.—F. A. Ziehm, Appleton; meat; bill of sale, \$200.

### AMONG THE ASSOCIATIONS.

The carnival and masquerade cakewalk of the Butchers' Association, of Oakland, Cal., at the Germania last week was a gratifying success in every respect. The dance, cakewalk and other features were very enjoyable. Many valuable prizes were given to the winners. The officers of the Association and for the evening were:

President, C. F. Tanzier; vice-president, James Dunn; committee of arrangements, chairman, William Rettig; secretary, J. J. Douglas; treasurer, D. W. Hottell; Charles Gischel, Tom Ford, Charles Holmes, C. W. Bregers; reception, C. W. Bregers, Charles Gischel, Charles Miller, George Warren, W. Wilkinson; floor, floor manager, Charles Holmes; assistant, J. McKeegan; G. Hagist, T. Andrews, J. Dunn, H. Kohler, B. Gallagher, C. W. Miller.

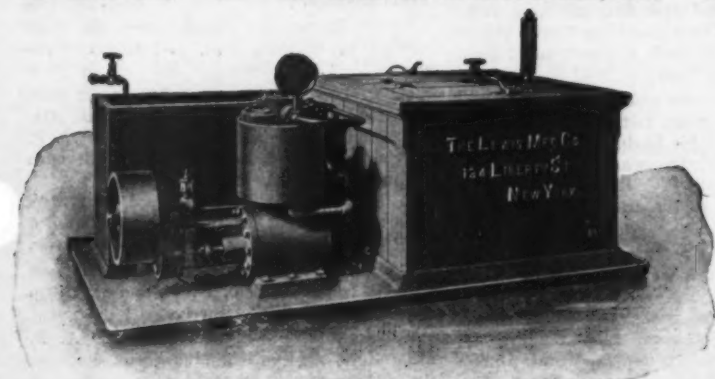
At the last regular meeting of the Butchers' Board of Trade of San Jose, a committee was chosen to examine the quality of meats that are sold in this city on special sale days. The board also discussed in a general way the needs of a practical meat inspector, and its members were unanimously in favor of protecting the public from inferior meats by such an appointment.

Next Thursday night the Retail Butchers' Association, of Bangor, Me., will hold a grand ball in the city hall. Hall's orchestra and the Bangor Minstrels have been engaged for the evening. The affair will be a delightful one. The whole programme is under the management of Dennis M. Collins and D. F. Kennedy. A large attendance is expected.

The Bohemian Butchers' Association of Chicago held an important meeting at Pizen Turner's Hall, corner Eighteenth street and Ashland avenue, last week, and passed a resolution to close the meat markets at 7 p. m. every evening during the winter. This new rule takes effect to-morrow.

The Retail Butchers' Association, of Chattanooga are going ahead with the matter of their abattoir and rendering plant. The necessary capital is about subscribed. A committee is considering the sites. The location now most generally favored is that on Chickamauga Creek.

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Makes 500 to 600 pounds of Ice

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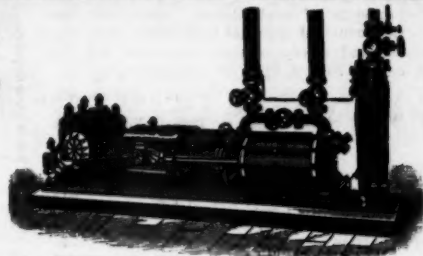
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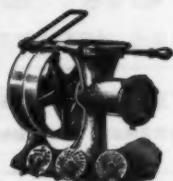
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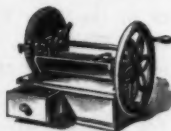
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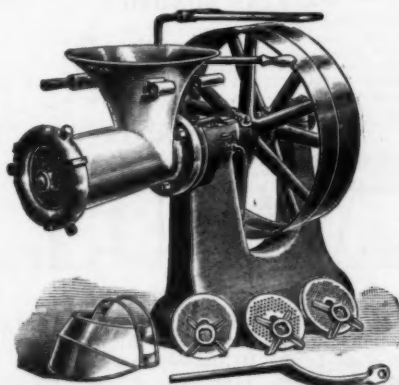


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Sausage Stuffer and Lard Press



Smoked Beef Shaver



Meat and Food Chopper



New "Rapid" Coffee and Spice Mill

## Exports of Provisions.

The exports of pork, bacon, hams and lard from the principal Atlantic seaboard, their destination, and a comparative summary for the week ending Nov. 4, 1899, is as follows:

Week ending Nov. 4, 1899.	Same week, 1898.	Nov. 1, '98. to Nov. 4, '99.
<b>PORK, BBLs.</b>		
U. Kingdom...	447	1,882
Continent...	190	1,063
So. & Cen. Am.	247	134
W. Indies...	1,700	1,806
Br. No. Am.	127	249
Other countries	46	73
Total .....	2,757	5,008

<b>HAMS, BACON, LBS.</b>		
U. Kingdom...	9,360,199	16,367,474
Continent...	1,274,525	3,325,796
So. & Cen. Am.	136,975	180,825
W. Indies...	188,125	83,800
Br. No. Am.	127	249
Other countries	104,600	16,800
Total .....	11,064,424	19,974,885

<b>LARD, LBS.</b>		
U. Kingdom...	6,120,758	5,414,206
Continent...	5,756,863	18,240,893
So. & Cen. Am.	444,645	666,640
W. Indies...	532,460	203,700
Br. No. Am.	13,170	13,170
Other countries	56,840	83,860
Total .....	12,924,736	24,600,361

## Recapitulation of the week's reports.

From	Pork, Bbls.	Bacon and Hams, Lbs.	Lard, Lbs.
New York...	2,356	5,833,800	6,575,180
Boston...	251	2,607,375	1,709,866
Portland, Me.	...	61,425	463,500
Phila., Pa.	87	820,875	214,129
Balto., Md.	...	203,889	3,067,514
Norfolk...	...	...	658,000
Newport News	...	17,925	32,555
New Orleans...	63	1,519,135	203,962
Montreal...	...	...	...
St. John, N.B.	...	...	...
Total .....	2,757	11,064,424	12,924,736

## COMPARATIVE SUMMARY.

	Nov. 1, '98, Nov. 1, '97, to Nov. 4, '99.	Nov. 5, '99, to Nov. 4, '99.	Decrease.
Pork, lb....	551,400	1,001,600	450,200
Hams, bcn, lb....	11,064,424	19,974,885	8,910,261
Lard, lb....	12,924,736	24,600,361	11,675,625

## HAVOC OF DROUTHS IN AUSTRALIA

In the last four years the Colony of New South Wales, Australia, alone lost 16,000,000 sheep, or 25 per cent. of the entire flocks of the colony. In the same four years the wool clip has fallen off 75,000,000 pounds. The other colonies have experienced a corresponding loss. Only 3,065,878 lambs were marked this year. This was 10 per cent. short. The Riverside Meat Works are killing 3,000 sheep per day. Japan has sent commissioners into Australia to have a look at the meat interests there.

In the last four years, New South Wales has lost 400,000 head of cattle from drouth, etc. This equals about 20 per cent. of her total herd. Queensland lost, proportionately, less.

## CAPITAL STOCK INCREASED.

The Louisville (Ky.) Cotton Oil Company has filed articles of incorporation to increase its capital stock from \$50,000 to \$100,000. The stockholders are J. J. Caffrey, C. P. Fink, R. B. Glover, G. W. Tariton, S. S. Waters, Rebecca Waters, Bettie C. Maney and Rose E. Henderson.

## BRITAIN'S BOILED MUTTON.

Great Britain uses 2,000,000 pounds of mutton daily. This is equal to a daily consumption of 19,000 carcasses, or 6,935,000 sheep. This equals an annual consumption of about 485,450,000 pounds of mutton.

## Chicago Markets

## LARDS.

Choice, prime steam .....	5.12 1/2 a	5.13
Prime steam .....	5.07 1/2 a	...
Neutral .....	8 a	8 1/4
Compound .....	4 1/2 a	5

## STEARINES.

Oleo-stearines .....	7 1/4 a	7 1/2
----------------------	---------	-------

## OILS.

Lard oil, Extra .....	38 a	40
Lard oil, Extra, No. 1 .....	35 a	...
Lard oil, No. 1 .....	30 a	...
Lard oil, No. 2 .....	29 a	...
Oleo oil, "Extra" .....	9 1/2 a	10
Neatsfoot oil, Pure .....	45 a	46
Neatsfoot oil, No. 1 .....	35 a	...
Tallow oil .....	42 a	...

## TALLOW.

Packers' Prime .....	5 1/4 a	5 1/2
No. 2 .....	4 1/2 a	4 3/4
Edible tallow .....	5 1/2 a	5 3/4

## GREASES.

Brown .....	3 1/2 a	3 3/4
Yellow .....	3 1/4 a	3 1/2
White, A .....	4 a	4 1/2
White, B .....	4 a	4 1/2
Bone .....	4 1/2 a	...

## BUTCHERS' FAT.

Rough shop fat .....	1 1/4 a	1 1/2
Inferior or black fat .....	1 1/4 a	2
Suet .....	8 a	...
Shop Bones, per 100 lb. ....	30 a	31

## COTTONSEED OIL.

P. S. Y., in tanks .....	25 a	26
Crude, in tanks .....	22 a	23
Butter oil, barrels .....	29 a	31

## FERTILIZER MARKET.

Dried blood, per unit .....	1.67 1/2	...
Hoof meal, per unit .....	1.40	...
Concent. tankage, 15 to 16 p. c. unit .....	1.35	...
Unground t'k'g. 10 to 11 p. c. per ton .....	16.50	...
Unground t'k'g. 9 and 20 p. c. per ton .....	14.50	...
Unground t'k'g. 8 and 20 p. c. per ton .....	13.00	...
Unground t'k'g. 6 and 35 p. c. per ton .....	12.00	...
Ground raw bones .....	23.00 a	24.00
Ground steam bones .....	18.50	...

## HORNS, HOOFS AND BONES.

Horns No. 1 .....	\$190 a	\$205 per ton
Horns No. 2 .....	\$200 a	\$220 per ton
Round Shin Bones .....	\$62.50 a	\$67.50 per ton
Flat Shin Bones .....	\$41.00 a	\$42.00 per ton
Thigh Bones .....	\$100 a	\$100 per ton, 90-100 lb av

## PACKERS' SUNDRIES.

Pork loins .....	6 a	...
Pocket pieces .....	4 1/2 a	...
Spare ribs .....	4 1/2 a	...
Trimnings .....	4 1/2 a	...
Boston butts .....	5 1/2 a	...
Cheek meat .....	3 a	...

## CURING MATERIALS.

Pure open kettle sugar .....	4 1/2 a	...
White, clarified sugar .....	5 a	...
Plantation, granulated sugar .....	5 1/2 a	...

## COOPERAGE.

Barrels .....	1.00 a	1.02 1/2
Lard, tierces .....	1.12 1/2 a	1.15

The season for the sale of Chesapeake Bay terrapin is from November 1 to April 1. Very few were in the Baltimore markets on the first day. Prices ranged as follows: Five-inch, \$15@18 per dozen; 6-inch, \$36 to \$45; 7-inch, \$60 to \$75. These are expected to remain about the ruling prices during the season, and it is thought that very few will come to market.

The West Pennsylvania Humane Society of Pittsburg is strongly opposed to a proposed amendment of a law requiring cattle and other live stock in transit to be taken from trains and rested once in every forty-eight hours instead of twenty-four hours as at present.

## Business Opportunities.

## FOR SALE:

3 large improved Draw Cut Power Sausage Choppers, and 1 Buffalo Chopper; all in good order; little used. Address, Box No. 49, care The National Provisioner, 150 Nassau Street, New York.

## POSITION WANTED:

A thoroughly practical packinghouse chemist desires position. Has had much practical experience in Chicago. Understands handling all by products—as Tankage, Tallow, Oils, Stearines, &c. Address, P. O. Box 24, care of The National Provisioner, 150 Nassau St., New York.

## WANTED:

Packing House man; one who thoroughly understands the curing of meat; large Chicago house. Address, Box 493, National Provisioner, Rialto Bldg., Chicago.

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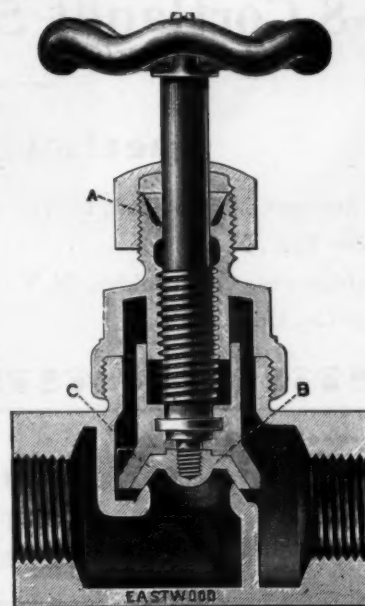
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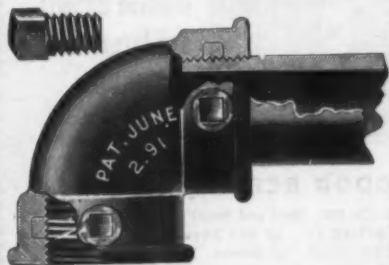
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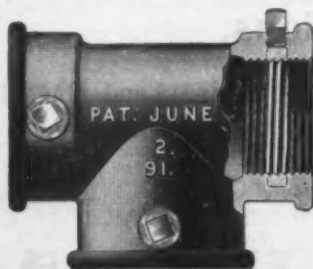
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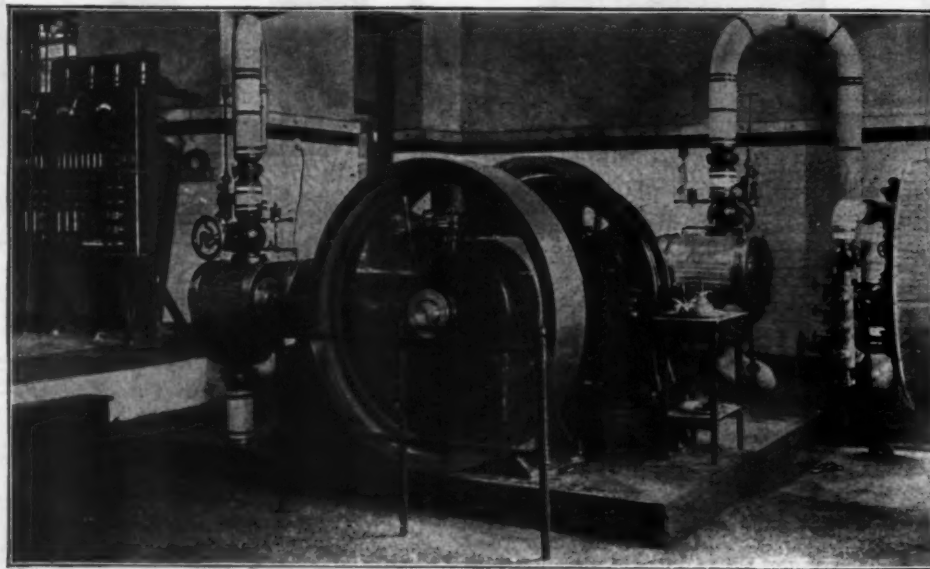
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## AN ELECTRIC BRINE PUMP.

In the most up-to-date ice-making and refrigerating plants, electric power is used in many ways with great economy of power and space. Of the various applications of electric power one of the best is the electric pump used for brine circulation, boiler feed and other purposes. In selecting an electric pump the important considerations are compactness, simplicity in construction, durability, and, for brine circulation, smoothness of delivery and absence of pulsation. These qualities are combined to a remarkable degree in a pump of the double screw type, which has been on the market for a number of years, but which is only just beginning to be used in refrigerating plants.

The pump referred to is the Quimby Screw Pump—a pump of remarkably simple and effective design. The pistons of this pump are screws mounted in pairs on parallel shafts and intermeshing so that the thread of one screw projects to the bottom of the space between the threads of the opposite screw in the same pair. These screws fit in a chamber formed of two intersecting cylinders with the intersecting portion removed. The effect of this construction is that a positive screw-conveyor is formed by each screw thread, the intersecting portion of its opposing thread pre-

venting the liquid from running backward around the screw. The suction chamber of the pump is connected with both ends of the cylinder and by having two pairs of screws the liquid is forced from the two ends of the cylinder to the center.

The effect of this construction is advantageous in several ways. In the first place, the thrust due to the back pressure of the column of liquid in the discharge pipe is perfectly balanced, as it is divided equally between the two pairs of screws mounted upon opposite ends of the same shafts. Secondly, the only opening from the discharge side of the pump is into the discharge pipe, thus preventing leakage through stuffing boxes.

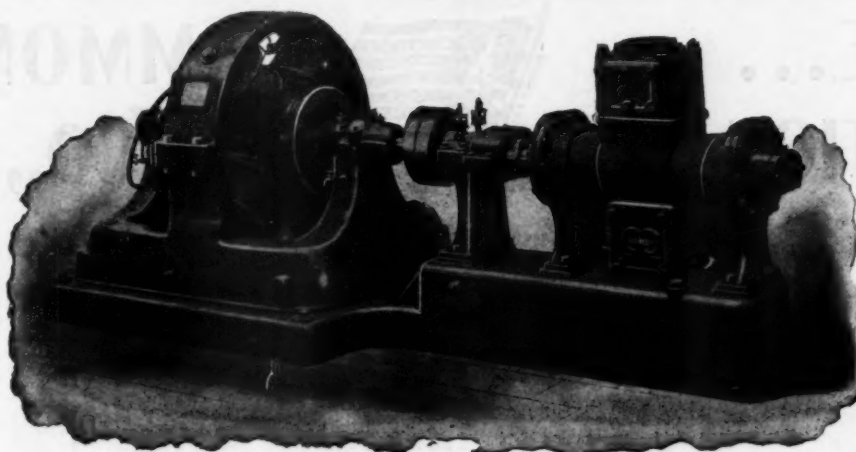
One of the most remarkable points about the pumps is that they do not require any packing around the screws, and as the screws are not in actual contact with each other or with the cylinder, the wear of the pumps is reduced to a very small amount when handling any liquid free from gritty material. As a matter of fact, these pumps have been in actual use for more than five years without showing any appreciable amount of wear.

The power to drive these pumps is applied to one of the shafts and the parallel shaft is driven by means of a pair of gears, the pump rotating at such a speed as to allow of a moderate speed electric motor being directly connected to the pump shaft. The direct connection does away with all the intermediate

mechanism which is necessary in applying electric power to the reciprocating forms of pumps, and thus reduces the number of working parts very much and proportionately increases the efficiency of the combination.

The advantage of such a pump is readily seen. Having the motor directly connected to the pump shaft, the amount of space occupied for a given capacity is extremely small, the number of working parts is reduced to practically two, the amount of care and attention which the pump requires is reduced to almost nothing, and the absolute smoothness of delivery prevents all pounding in the pipes, thus doing away with noise and increasing the life of the plant, particularly at the pipe joints.

When these pumps are to be used on a system where the pressure is to be maintained if the pump stops, the pumps are provided with a valve chamber and the regulation pump discharge valves. From the construction of this pump it will be readily seen that they will not only handle water or brine, but that they will handle thick liquids which would derange the operation of any pump with a positive valve motion. As a matter of fact, these pumps are being used in the big packinghouses for handling liquid fats, lards, soaps and similar substances, and their use in these various directions has been extended over a period sufficiently long to prove them to be a pronounced success.



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## Baltimore, Md.

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Cold Storage & Warehouse Co.

## Philadelphia, Pa.

The National Ammonia Co.:  
I find your Ammonia is strictly first class. This plant was started with your goods, and I can safely say that it is the best Ammonia produced in the country to-day; have no fault to find whatever. Wishing you every success, I remain,  
J. W. EDMUNDSON,  
Chief Engr., Philadelphia Warehousing & Cold Storage Co.

# AMMONIA.

We supply the Cansevoort Cold Storage Warehouse with the Ammonia employed in its refrigerating machines.

New York, November 23, 1898.

Mr. A. D. Warner, Vice-Pres.,  
Wilmington, Del.:

Dear Sir—We beg to acknowledge receipt of your favor of the 22d inst., enclosing contracts signed by you on behalf of The National Ammonia Co., covering all Aqua Ammonia we may use up to December 31,

1899, and hand you herewith one of them in return, duly signed.

We have been very much pleased in your treatment in all our dealings with your company and wish to express our thanks, and at the same time our decided preference for the products of your factory.

The Manhattan Refrigerating Co.,  
CHAS. L. CASE, Supt.

THE...  
NATIONAL



AMMONIA  
CO.,

MANUFACTURERS OF

Anhydrous Ammonia  
and Aqua Ammonia

FOR

REFRIGERATING and ICE-MAKING MACHINES

QUALITY HIGHEST. PRICES LOWEST. SERVICE BEST.

OUR GOODS CAN BE HAD OF THE FOLLOWING:

## NEW YORK,

The National Ammonia Co.,  
50 William St.  
W. H. Schwenker,  
The De La Vergne Rfg.  
Mach. Co.

## PHILADELPHIA,

Theo. J. Goldschmid Co.

## BALTIMORE,

Patapasco Storage Ware-

## BUFFALO,

S. J. Krull.

## BOSTON,

The Lyons & Alexander Co.

## PITTSBURG,

Union Storage Co., Transfer  
Agents.

## MILWAUKEE,

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## HOUSTON,

Southwestern Oil Co.

## CHICAGO,

Fuller & Fuller Co.  
A. Magnus' Sons Co.

## SAN FRANCISCO,

Pacific Ammonia and Chem-  
ical Co.

Geo. Herrmann Co.

## ST. LOUIS,

Mallinckrodt Chem. Works,  
Larkin & Scheffer.

## WILMINGTON,

Delaware Chemical Co.

## CINCINNATI,

Herman Goepper & Co.

## CLEVELAND,

Cleveland Brewers Supply Co.

## DETROIT,

Michigan Ammonia Works.

## KANSAS CITY,

S. J. Thomson.

## NEW ORLEANS,

L. N. Brunswick & Co.

## SYDNEY, AUSTRALIA,

The Ammonia Co. of Aus-  
tralia.

## LIVERPOOL, ENG.,

Jas. Simpson & Co.

## Pittsburg, Pa.

The National Ammonia Co.:  
Referring to the quality of your  
Anhydrous Ammonia furnished us,  
we beg to say that we test every  
cylinder before using and have al-  
ways found same to be pure and  
satisfactory in every way.

UNION STORAGE CO.,  
S. BAILEY, Jr., Sec.

## St. Joseph, Mo.

The National Ammonia Co.:  
We have for the past ten years  
charged our system with your An-  
hydrous Ammonia and have been  
entirely satisfied with its use. We  
have found it to be of a superior  
quality and take pleasure in recom-  
mending it to others who have re-  
frigerating machinery.  
ST. JOSEPH ARTESIAN ICE  
AND COLD STORAGE CO.

Ottumwa, Iowa.  
The National Ammonia Co.:  
We have supplied our machines  
with your Anhydrous Ammonia dur-  
ing the past summer and have found  
the quality satisfactory in every  
way.  
JOHN MORRELL & CO., Ltd.,  
THOS. D. FOSTER, Director.

Topeka, Kan.  
The National Ammonia Co.:  
During the last ten years we have  
been using the Anhydrous Ammonia  
supplied by your company,  
and are pleased to state that the  
quality is of the highest grade and  
has given entire satisfaction.  
CHAS. WOLFE PACKING CO.



# NONPAREIL CORK.

(PATENTED.)

.... SHEET INSULATION \_\_\_\_\_

Sectional Coverings for Steam, Brine and Water Pipes.



ALL BRINE, STEAM AND HOT  
WATER PIPES IN THE.....

Gansevoort Cold Storage Co.'s Plant  
are covered with \_\_\_\_\_

## NONPAREIL CORK,

ALSO

THOUSANDS OF FEET OF SHEET INSULATION.

SAMPLES, PRICES AND FULL INFORMATION  
WILL BE SENT UPON REQUEST \_\_\_\_\_

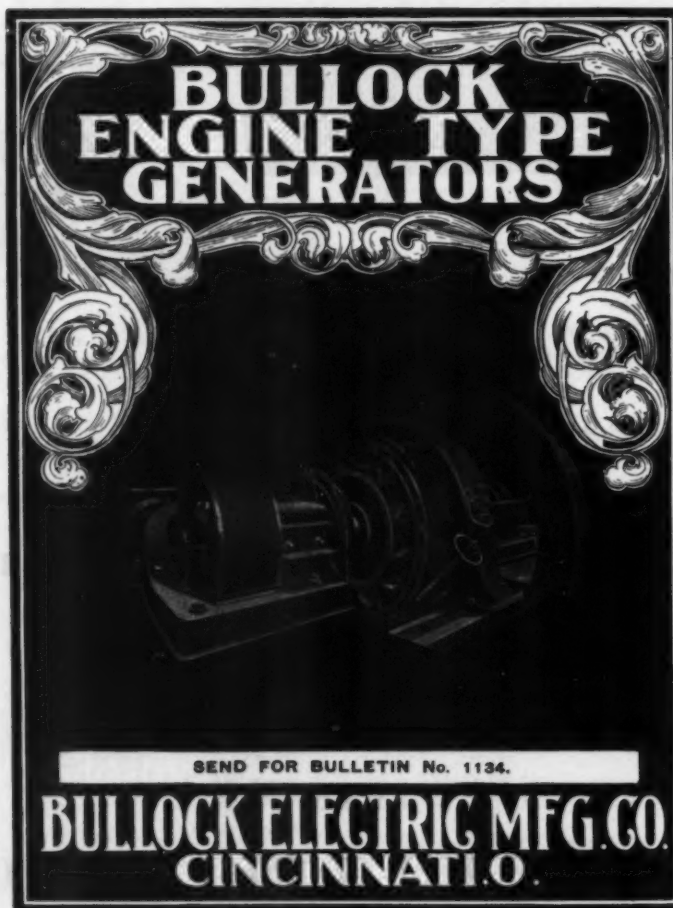
### THE NONPAREIL CORK MFG. CO.,

90-94 WEST BROADWAY,

FACTORY: BRIDGEPORT, CONN.

NEW YORK CITY.

# PACKINGHOUSE LIGHT AND POWER EQUIPMENT.



THE **BULLOCK POWER** SYSTEMS  
FULFILL EVERY REQUIREMENT.



# "Neponset" Insulating Paper

WAS USED EXCLUSIVELY IN  
THE CONSTRUCTION OF THE...

## GANSEVOORT COLD STORAGE WAREHOUSE.

The description of this splendid building  
illustrates the

... MAGNIFICENT...

**INSULATING  
RESULTS  
OBTAINED**



When "NEPONSET"

**INSULATING PAPER  
is used**

**SUCCESS IS CERTAIN**

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EASTERN OFFICE AND MILLS:

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## The Eco Magneto....

If you wish absolute proof  
of the visits of your watchman  
to various portions of your es-  
tablishment, have an ECO  
MAGNETO WATCHMAN'S  
CLOCK system installed.

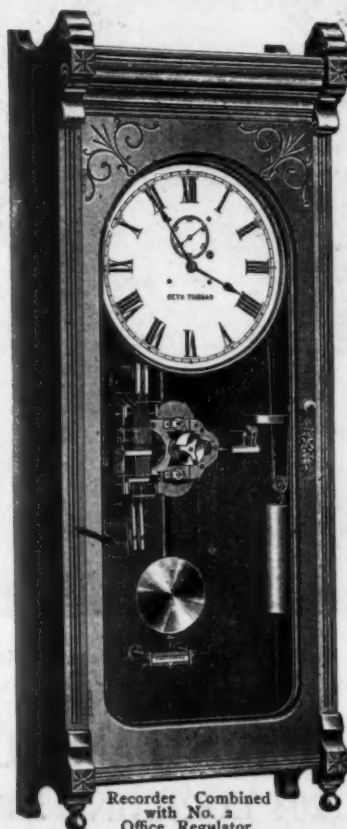
Ask for ...  
Illustrated Catalogue.

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New York Office:  
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J. P. RYAN, Mgr.



Recorder Combined  
with No. 2  
Office Regulator.

## Watchman's Clock.

1. It keeps an exact record of the times when the watchman visits each station.
2. It Dispenses Entirely With a Battery.
3. It is simple in construction, and not liable to get out of order.
4. It Cannot be Tampered With Nor Can False Records be Made on it.
5. It can be sent to any part of the country, and set up by any one of ordinary intelligence.

## CLOCK COMPANY,

620 Atlantic Avenue,  
BOSTON, MASS.

# Patents Sustained by U. S. Court.

(THOMAS F. MORRIN, Patentee.)

**ECONOMY OF SPACE** *with maximum capacity, also economy of attendance and maintenance with maximum efficiency, are some of the great points to consider in the purchase of a Steam Boiler.*

**The Morrin "Climax" Vertical Water Tube Safety Boiler,**  
**IS THE ONLY BOILER ON THE MARKET THAT CAN FILL EVERY REQUIREMENT.**



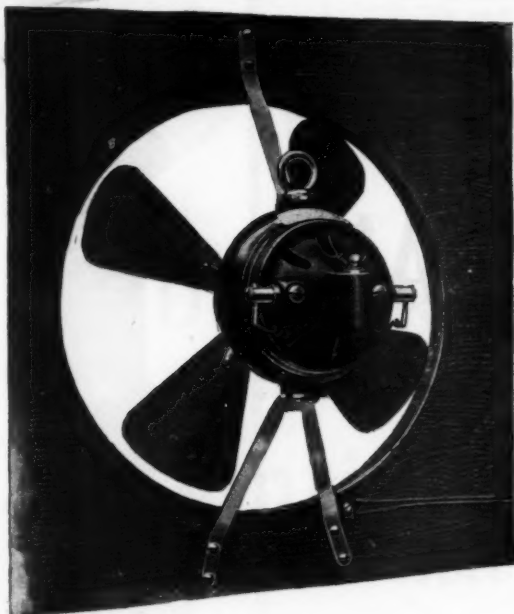
Cold Storage and Heat Plant of the Erie Railroad Company, Jersey City Terminal. Equipped with 2-400 H. P. Morrin "Climax" Boilers, Operating since October, 1898.

Built by **THE CLONBROCK STEAM BOILER COMPANY,**

**1204 LORRAINE STREET, BROOKLYN, N. Y.**

*Send for Illustrated Catalogue.*





## A COLD STORAGE WAREHOUSE

to be efficient must be perfectly ventilated. The model cold storage plant of the United States, indeed of the world, described elsewhere in this issue, is fully equipped with ventilating apparatus driven by **Lundell Motors**.

Notwithstanding the great quantities of merchandise stored (some of a distinct and penetrating odor, and others of such a delicate nature that they would be easily contaminated), it is here arranged in close proximity without the least danger of injury. Due to the system of ventila-

tion in use, there is not even a suggestion in any section, or room, of the strange cargoes placed therein. The air is as fresh and sweet as a mountain breeze.

Owing to the constant and thorough circulation of the air, a mean temperature is obtained, so that there is never more than half a degree difference between the temperature at the ceiling and that at the floor of the room. The "bad top row" is entirely eliminated.

The ventilating apparatus is used only as required, the system being so arranged that it may be put in operation in every room, or only in such rooms as it may be needed. Every department is independent and can be operated without altering the conditions in any other. The equipment is controlled from the general office, where there are also located various devices indicating the temperature and humidity in each room.

Lundell Motors are durable, simple, efficient, and carefully constructed of the best materials. They require no attention except to keep the oil-wells filled. Not a single feature of construction has been overlooked or neglected. We build them for all classes of service and in sizes from 1-4 horse-power up.

Our ventilating apparatus can be used to great advantage in all packinghouses and meat-markets, and will contribute wonderfully to the general comfort and sanitary and economic conditions.

We invite correspondence from those contemplating the installation of motors or ventilating apparatus for any purpose, and will be pleased to forward catalogues and give any further information desired.



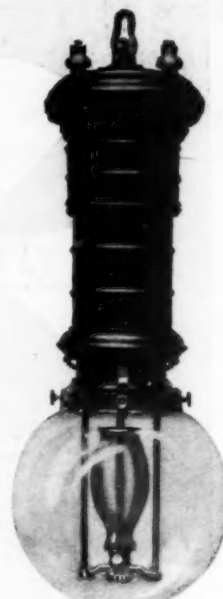
**Sprague Electric Company,**

20 BROAD ST., NEW YORK.



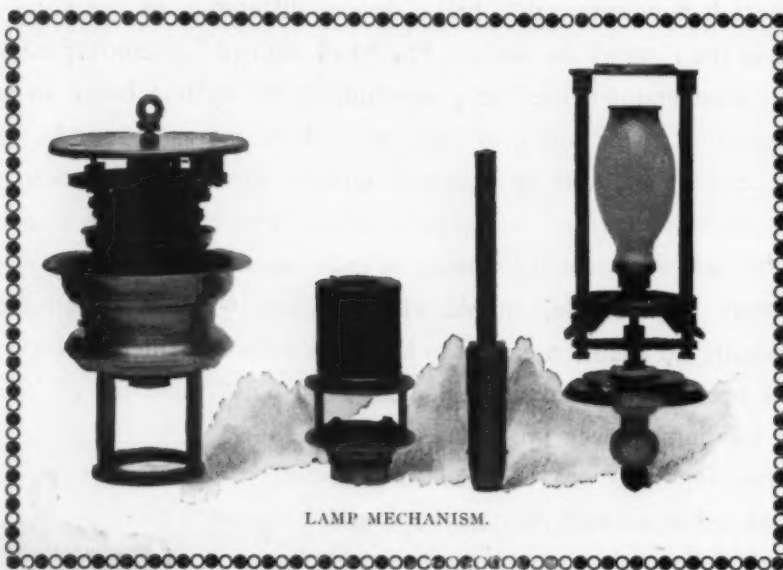
Inside Lamp.  
Length, 26 inches.

NEW  
MANHATTAN  
Enclosed  
Arc  
Lamp



Outside Lamp.  
Length, 27 inches.

Burns  
150 hours  
with  
12 inches  
of  
carbon.



LAMP MECHANISM.

Arc  
thoroughly  
protected  
by  
double  
enclosing  
globes.

Mechanism specially designed to withstand any changes  
of temperature and atmosphere.

Each lamp consumes the amount of but 10 incandescent  
lamps and gives 2,000 candle power.

Lamps sent on 30 days' approval.

Send for Pamphlets.

**MANHATTAN GENERAL CONSTRUCTION CO.**  
NEWARK, N. J.





...THE...

**KEYSTONE**JOHN D. CRIMMINS, Jr.,  
PRESIDENT.

of a successfully operated

**COLD STORAGE WAREHOUSE**

is its insulation, without which failure results.

**Atlantic Alcatraz Felts****ARE ABSOLUTELY ODORLESS.**

Not affected by Gas or Alkali, and rot proof, being treated with the best and most durable insulating compound that can be produced, which cannot be equaled by anything on the market in this line.

**Atlantic Alcatraz Paint**

Has no competitor in America or Europe. Surpassing all others for use among Brewers, Ice Makers, Cold Storage Warehouses, Packinghouses, and everywhere that dry conditions of wood-work and protection of iron and metal must be secured.

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**WE KNOW WHAT IS WANTED. INVESTIGATE OUR CLAIMS.  
WE SEND YOU THE SAMPLES. YOU TEST THEM.**

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**Manufacturers of Atlantic Alcatraz Asphalt Paint, Atlantic Alcatraz Roof Paint,  
Atlantic Alcatraz Felts.**

**Contractors for Asphalt Floors, Waterproofing, Insulation, Etc.**

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**....ALCATRAZ ASPHALT IS AN ABSOLUTE INSULATOR....**

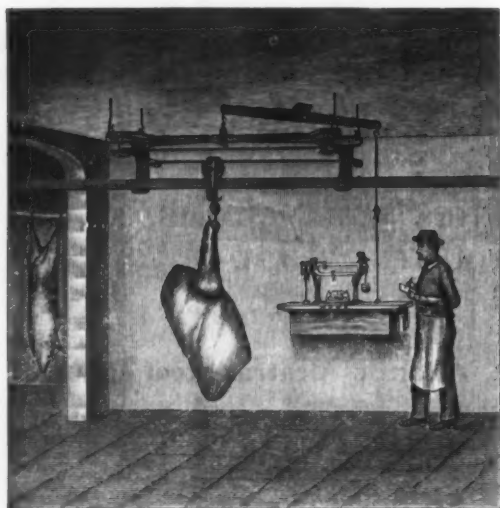
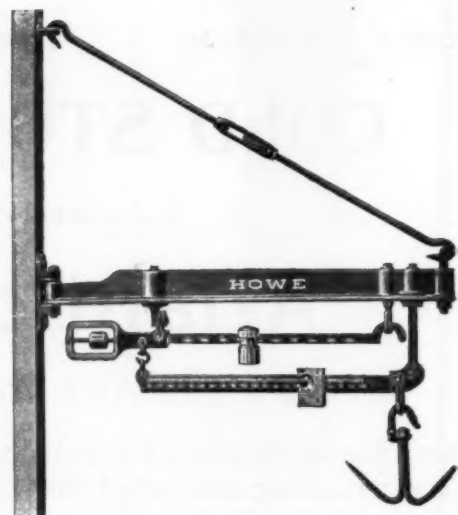
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**ASK US FOR PARTICULARS, or, Wheeler and Thomas, 169-171 Wells St., Chicago, Ill.; Thomas J. Hind, 19 Milk St., Boston, Mass.; Winding & Gezelschap, 609 Fabst Bldg., Milwaukee, Wis.; T. J. Lewis Roofing Co., Omaha, Neb.; F. W. Heerwagen, 506 Prudential Bldg., Buffalo, N. Y.**

---

**ATLANTIC ALCATRAZ ASPHALT CO.,****OFFICE, 57 East 59th Street, N. Y.**

# HOWE SCALES.



Two-wheeled Trucks,  
Baggage Barrows,  
Express Wagons.

**HOWE SCALES**

made in every variety  
and in any system of  
weights for export.

**PAGE, DENNIS & CO.,**

**341 BROADWAY, NEW YORK.**



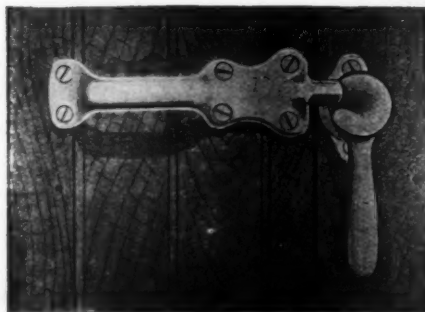
# Fire Loss Fifty Millions!

Are more than equaled by the loss sustained from doors that will not shut tight in the cold storage warehouses, cooling rooms of breweries, packinghouses, refrigerator cars, &c. of America,

If you  
Use the

## EHRET FASTENER

Your Doors will Shut Tight and Open Easily.

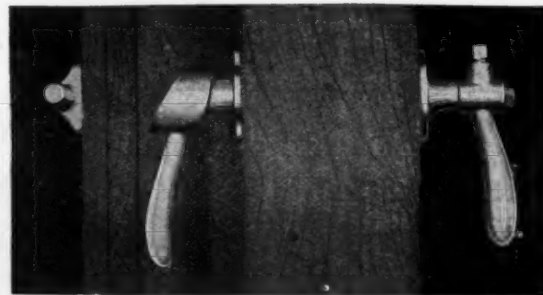


FRONT VIEW OF HANDLE.

We can  
Suit you.

50  
Styles.

Price is  
Right,  
and  
Save you  
Money.



SHOWING DOOR PARTLY OPEN, INSIDE AND OUTSIDE  
HANDLES ON JAM.

We can latch your door  
every time or not as desired.

You can always open the  
door from the inside, no  
matter how tightly shut.



SHOWING INSIDE AND OUTSIDE HANDLES.

Constructed on principle  
of a screw and so easy and  
simple that a child can op-  
erate the door.

No more doors to bind and stick if you send for a sample of Ehret Fastener.

OUR NEW CATALOGUE JUST OUT! ASK FOR IT!

Visit our large exhibit at the National Export Exposition at Philadelphia; it is the most complete demonstration of the great advance made in the Ehret Fastener over those in general use.

ASK YOUR NEAREST SUPPLY HOUSE FOR IT.

## NEW YORK FASTENER CO.,

29 Congress St., NEWARK, N. J.

# HARRISBURG FOUNDRY AND MACHINE WORKS.

MANUFACTURERS, ENGINEERS AND CONTRACTORS.

**SELF-OILING, AUTOMATIC ENGINES, HIGH DUTY TUBULAR BOILERS,  
DOUBLE ENGINE ROAD ROLLERS.**

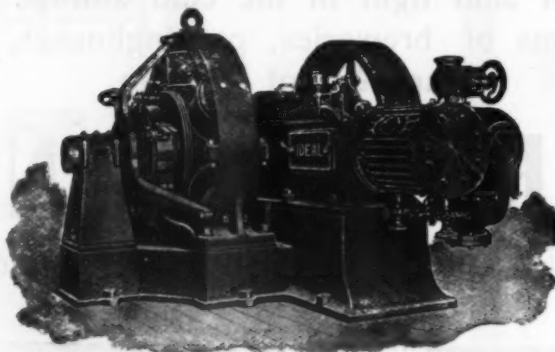
CABLE ADDRESS:

HARENGINE, HARRISBURG.

A. B. C. Code, 4th Edition.

MAIN OFFICE AND WORKS:

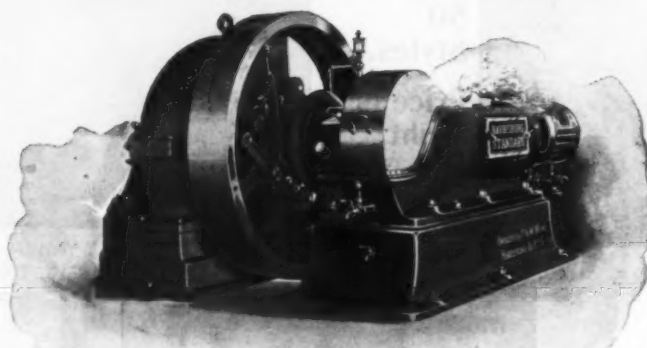
**HARRISBURG, PA.**



Harrisburg IDEAL Direct Connected Engine.

Each Type of Engine is  
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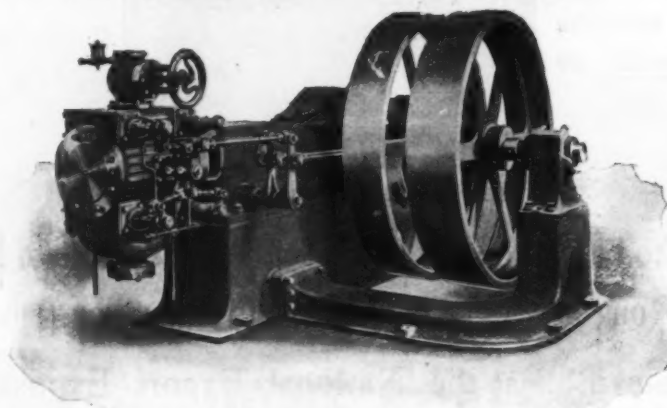
**SINGLE CYLINDER,  
TANDEM COMPOUND,  
AND  
CROSS COMPOUND,  
ALL  
HORIZONTAL.**



Harrisburg STANDARD Direct Connected Engine.

Each Type of Engine is  
Built for

**BELTED SERVICE  
AND FOR  
DIRECT CONNECTED  
ELECTRIC OR POWER  
SERVICE.**



Harrisburg FOUR-VALVE Belted Engine.

## BRANCH OFFICES:

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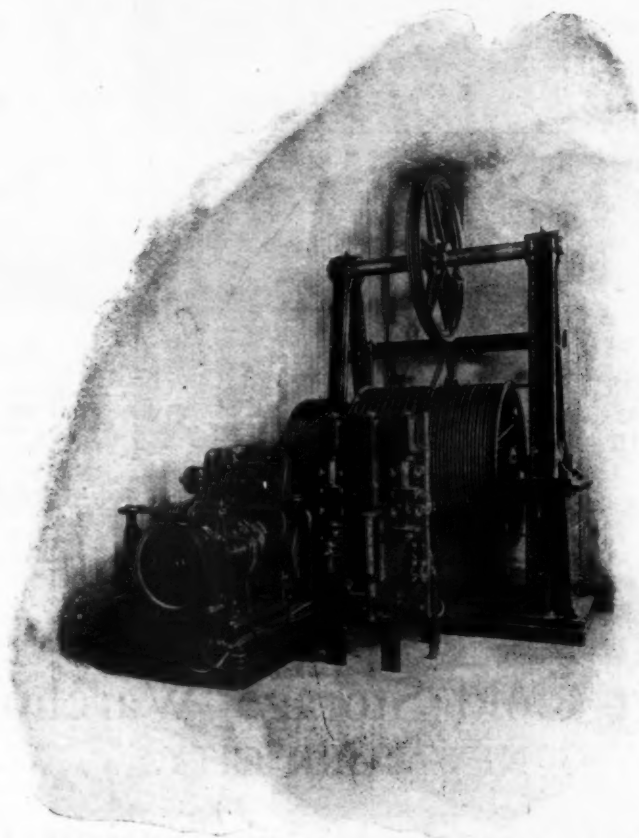
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# The Sprague Elevator Company

Five years ago manufactured their Electric Elevator apparatus **in a loft** on West 32nd Street, New York, with machinery driven by a 10 H. P. Motor. **To-day** they have at Watsessing, N. J., the finest and best equipped elevator works in the world.



The above shows a type of Sprague Elevator installed at the Gansevoort Cold Storage Warehouse, New York, and selected over all competitors for **safety**, reliability and economy of operation.

For detailed information call on, or address

## SPRAGUE ELEVATOR COMPANY,

52 BROADWAY, NEW YORK.

# Electrical Switchboards

.....FOR.....

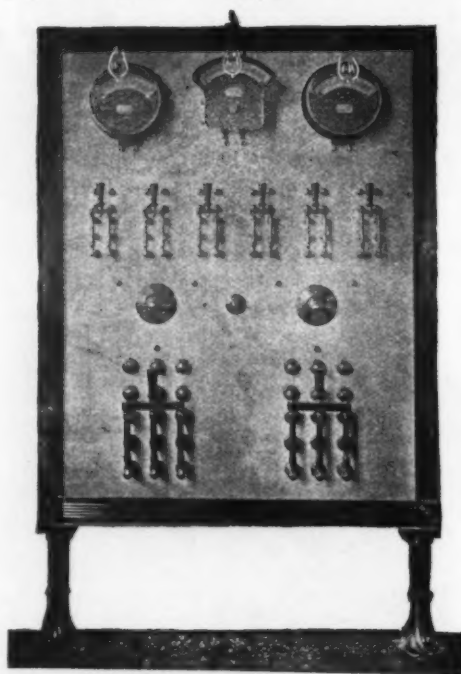
## Cold Storage Plants.

We make only one grade  
of material,

**"The Highest."**

**"Quality Talks."**

Our Material is  
fully guaranteed in  
every particular.



We make everything in

**Knife Switches,**

**Switchboards and**

**Distributing Boards,**

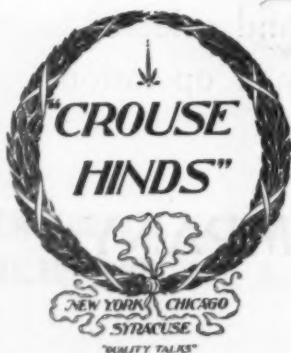
For the electrical end  
of an up-to-date

**Cold Storage Plant**

### REFERENCES:

**Gansevoort Cold Storage Warehouse Co.,**  
NEW YORK CITY.

**Kings County Refrigerating Co.,**  
BROOKLYN, N. Y.



We have furnished our material for the above Plants, both of  
which are up-to-date.

**Crouse-Hinds Electric Co.,**

NEW YORK. BOSTON. CHICAGO.

Main Office and Works, SYRACUSE, N. Y.

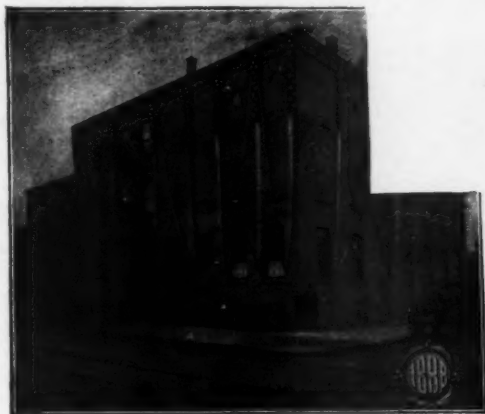


## THE REVELATIONS OF COLD STORAGE.—THE POSSIBILITIES OF A PERFECT PLANT EQUIPMENT EXEMPLIFIED BY THE GANSEVOORT COLD STORAGE CO.

**T**HE last ten years, from a trade standpoint and from the standpoint of science, may justly be called the Cold Storage Era of the century, because no department of industry has advanced so much, done so much or revolutionized commerce to such an extent as mechanical refrigeration has done. While one division of science has been finding out the properties of foods and of other products the mechanical engineer and the warehouseman

ness are those tireless workers or concerns who have met the problems before them, coped with and surmounted the difficulties which beset them. The wrecks and the cripples in the path of the dogged fight to the front mark the track, and portray the fierceness of the struggle, at the end of which are seen the

In view of the superb equipment of many large public and proprietary warehouses, it is interesting to take the reader through the modern and excellently appointed structure of this public company. It is said to be the finest and best equipped cold store in the world. Even to the initiated, these cold stores will



PAST.



PRESENT.

have been developing the methods of preserving these substances as nearly as possible in their natural state. As a result the modern cold storage warehouse is a veritable miracle which has measurably baffled bacilli and other degenerating influences. A census of the industries multiplied by such warehouses, and the extent to which these conserving establishments have taken hold of the perishable products of every civilized country in the last ten years, would startle even a nineteenth century reviewer who imagines that he has kept pace with the hurried and vast strides of mechanical engineering and with the widening influence of refrigeration upon the trade of the whole world. A mere hamlet would now be considered antiquated and grassed with rural obscurity if it did not possess some form or other of cold storage—a creamery, a cooler, a co-operative refrigerator, a proprietary cold store, or an incorporated public cold storage warehouse of more or less pretensions—for the preservation of its abundant harvests, or products of farm, orchard, pastures, or what not.

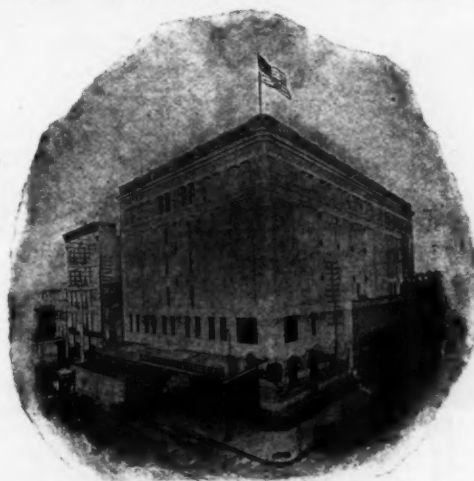
Cold storage has made overproduction and famine impossible. What is a surplus of one season is conserved and distributed in the scant period of another season. The world to-day is virtually living from cold stores, which are huge pantries holding the overproduction of widely differing and widely distant communities; the rolling chilled boxes carrying hither, and as safely distributing thither, the sanitary products which would have otherwise become deteriorated food, plants or fabrics, or total wastes and losses but for this frigid handmaid to hundreds of industries. Refrigeration has given them new life by the accomplishments and possibilities of cold storage.

Every phase of life and industry has its heroes; the men, the machines, and the principles which have been conspicuous in great feats, and in accomplishing vast and apparently impossible things. The heroes of busi-

masters and the giants of the fray. This is no less true in business than it is in military heroism. On the firing line, to use a military expression in this period of war, are hundreds and hundreds of successful concerns in the business arena which have earned their right to permanent respect and to trade. In the cold storage field there are a few conspicuous ones in various parts of the world, though but one here and there in the large centers. Each of these concerns has its peculiar features and facilities, upon the particular merits of which it has established its reputation. While any

in many respects be a revelation. As to the implements and the details of their working in the establishment, as well as the wide range of food and other stuffs—hardy, tender and delicate—which therein find a safe retreat from contamination and decay until again needed, the inquisitive mind will find a succession of surprises.

We take the Gansevoort Cold Stores for review because there is nothing in the wide and intricate range of cold storage machinery or of aids to cold storage which could be added to perfect the chambers and the equipment of



THE NEW MODERN BUILDING.

one of them is a marvel to the uninitiated, the most modern plant is the best equipped.

Among the great public cold storage establishments of the world, and standing out from its fellows like a faultlessly equipped giant, is the noted warehouse of the Gansevoort Cold Storage Company, of New York City.

a perfect warehouse. It would take the visitor two hours to just peep into the ramifications of the large structure, and a much longer time to inspect in detail the curious and interesting cargoes, and the intelligent appliances which seem to act as silent instructors to the tourist, and as watch dogs over the

valuable things which are there laying safely stored, tier upon tier and package upon package in seemingly interminable thousands. One's senses wander in among and over them in frigid haste, then pause in frozen contemplation of the huge mass of multitudinous articles that are here neutralized from poisonous ether at a temperature below freezing, in

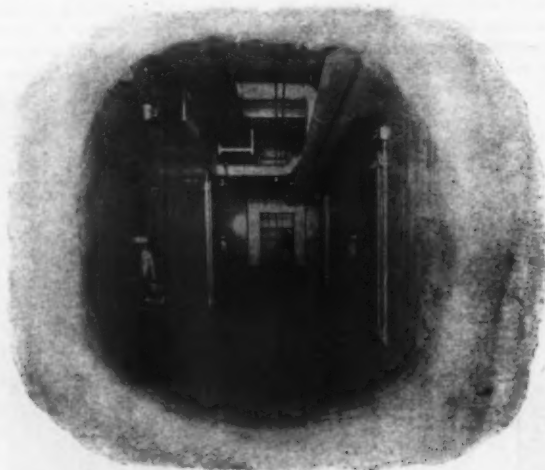
pany. The original warehouse was built at West and Horatio street, on the opposite corner to where the present stores now stand. This was before West Washington Market was put there, and in the days when not so much was known about cold storage as now is, and in those doubting days when people looked upon stuff taken from a refrigerator as being

Cold Storage Company, twelve years ago, Mr. Hewitt, its founder, became its first president and general manager. The other officers of the company were: James J. Phelan, treasurer; W. H. Mackey, secretary, and Charles L. Case, superintendent. The first warehouse commenced business with 125,000 cubic feet of storage space. Subsequently, owing to enlarged business, this capacity was increased to 300,000 cubic feet. Recently it was enlarged to its present capacious proportions.

The concern takes its name, Gansevoort, from its neighbor, the old Gansevoort or goose market, which in turn took its name from Fort Gansevoort, the site of which was in the immediate vicinity. So this company is really named from this ancient fort.

With the condemnation proceedings of the New York City Dock Board to make room for the five big piers which have just been built on the North River at this point, the Gansevoort Cold Storage Company had to abdicate and to move. It vacated its well-known old premises at the southwest corner of Horatio and West streets, and was at once re-established at the northeast corner of the same streets, just across from the old location. The design of the new building enormously enlarged the storage space; so much so that the area of the first structure could be housed in the modern warehouse many times over and then be lost in the increased refrigerated space.

With this move from the old to the new site the distribution of refrigeration by conduits, mains, or street pipe lines came into use. This marked a new era for cold storage. With the advent of this pipe system there came into existence a new concern. The Manhattan Refrigerating Company was at once formed to operate the machinery plant proper and to furnish refrigeration through this street pipe line, to any one, outside refrige-



A HALLWAY.

spots, and at others down to zero and to 20 degrees F. below.

The Gansevoort Cold Stores are perfect because the details of machinery therein and other incidents therein are perfect; the installation throughout is perfect; the insulation is perfect, and the refrigeration is as perfect as modern science can make it. Under these peculiarly favorable circumstances an insight into the details and a glance at the stores of

an article contaminated instead of one which had simply been conserved. The imperfections of insulation and other details of the storeroom in the earlier days were the cause of this dubiousness. In spite of these handicaps, the founder of the present capacious



THE RECEIPT AND DELIVERY OF GOODS.

the warehouse of this company will be of much interest.

#### ORIGIN AND GROWTH.

The Gansevoort Cold Storage Company was organized in 1887 by Mr. Robert Hewitt, who is still a very large shareholder in the com-

pany. The original warehouse was built at West and Horatio street, on the opposite corner to where the present stores now stand. This was before West Washington Market was put there, and in the days when not so much was known about cold storage as now is, and in those doubting days when people looked upon stuff taken from a refrigerator as being

Upon the organization of the Gansevoort

warehouse went boldly into the field and helped to pilot the refrigerating business over the rocks, and to win for this class of storehouse that success and respect which has come to it and to the branch of industry of which it is a chief exponent.

ration as well as to furnish the necessary refrigeration to the Gansevoort Cold Storage warehouse. Mr. Hewitt, the founder of the Gansevoort Company, immediately upon its formation became president of the Manhattan Refrigerating Company, retiring from a similar position in the old company. Thereupon



Mr. Charles L. Case was elected president and general manager of the Gansevoort Cold Storage Company. With him are the following additional officers: W. H. Harris, treasurer; T. A. Adams, secretary; Charles W. Rodgers, superintendent.

#### GROWTH AND DEVELOPMENT.

One standing in the open of the spacious

lated in itself and is so isolated from the rest as not to be affected by any other room. It might just as well be in Halifax as in the building in so far as it is influenced by the temperature of an adjacent area. The warehouse is divided into twenty-eight rooms on seven floors, each specially equipped for its own particular purposes. The construction reflects credit upon Walter Reid & Co., of New York,

four services for four distinct and important purposes—telephone, electric light, fire and refrigerating temperature. In the outer hall is an interior switchboard which by stops and contrivances connect the speaker independently with any room without disturbing any other room or group. In each room is a signal box and a full-rigged telephone. Hanging outside of each door is an insulated hose or wire which, when hung on a clasp, connects or disconnects as one desires or does not desire a light in the room to be visited. This does away with the treacherous button that gets itself out of order. The other services in this connection will be noted when the visitor gets further in the mazes of the building on his cold journey.

#### Sweet Ventilation.

Until seen and felt one could hardly believe that so perfect a ventilation of so large an area carrying such a vast quantity of odorous and delicate substances as is here stored could be possible. There is not a suggestion in any section or room of the presence of the strange cargoes which are placed there. The air within is as fresh and sweet as an untainted mountain zephyr. This marvelous ventilating system consists of a series of mains connected with a large and effective exhaust blower, which is driven by a six-horse-power Lundell motor directly connected to it. This exhausts the air which would otherwise collect on and above the floor of each room, and there form a cushion to prevent the lighter or purer air from circulating except in the space above it, while leaving this heavy, impure air still laying on the floor, and for some distance above it, to foul the room from which the thick foul air has been exhausted. The sucking of this out is wonderful. The whole idea in the construction of the means for accomplishing this is to churn, clean, fan and perfectly purify the air before



THE MEDIUM BETWEEN REFRIGERATION AND CASH.

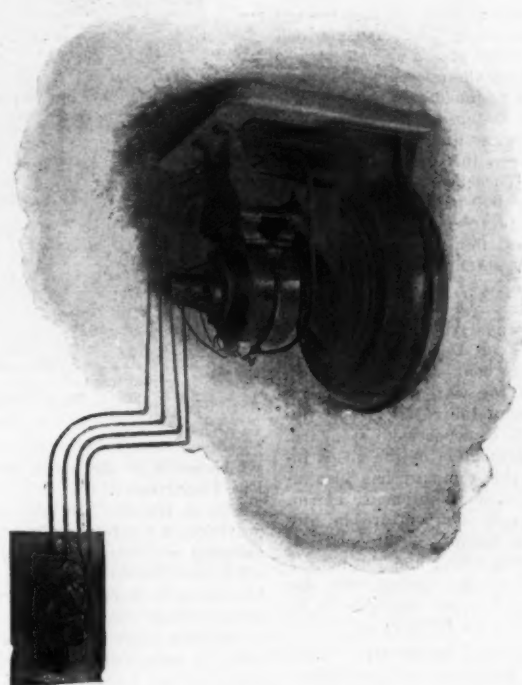
vegetable market skirted by Horatio, West and Twelfth streets, and looking down the long avenues which lead through West Washington Market, and then at the six-storied brick building of the Gansevoort cold stores hard by cannot resist the exclamation: "Parent and child." The convenient location of this refrigerating plant has been one of the chief factors in the development of the noted meat and poultry mart. It has paternally fostered the market, and the expansion of the market has materially contributed to the success of the cold storage company. As catering-to-trade establishments the two institutions have grown up side by side, by each other's mutual aid and to each other's mutual benefit. The rooms of the warehouse are a sort of treasure box for the supplies of a large number of West Washington marketmen who have little or insufficient refrigerating space in which to hold bulk stocks or to successfully carry special lines which require a zero or neighboring temperature. The Gansevoort is a sort of food bank in which people deposit meat, poultry, fruit or what not instead of money. This commercial relation between New York City's unique cold storage warehouse and the city's greatest market place is pleasant, convenient and reciprocally beneficial.

#### Ventilation and Equipment.

The Gansevoort cold storage warehouse has the finest construction and equipment of any public cold storage warehouse in the world. This is a bold statement, but when the reader has followed the writer through the vast ramifications of the spacious structure he may feel less doubtful on the subject.

There are Government cold stores, and stores of proprietary concerns or private companies which are in a class by themselves, being constructed for special and not for miscellaneous and general refrigeration. The stores of this spacious and convenient public warehouse are built in rooms and groups of rooms for special purposes, and each is so perfectly insu-

lated in itself and is so isolated from the rest as not to be affected by any other room. The entire building has a refrigerating storage capacity of 60,000 barrels, or



AN AID TO VENTILATION.

180,000 bushels of apples or 50,000 barrels of poultry, or 100,000 cases (36,000,000) eggs.

#### Signal Service.

Every room or group of rooms in this warehouse is connected with the main office by

it enters the compartment, laundry it if you please. It is done as follows: The fresh air is drawn in from the exterior of the building through well constructed ventilating ducts on the roof, and over a long series of refrigerated coils, which thereby purify the air and re-

lieve it of its moisture, washes, cools and dries it. In this state it enters the storage room to be ejected when it again becomes noxious to the contents therein.

This ventilation system is used only as the humidity and purity of the air in each room requires it. The ventilating system is so accurate and so perfectly constructed that it can be applied to one room or to a group of rooms without in any way disturbing the normal state of any other; the condition of each part of the warehouse being indicated in the general office by appliances specially constructed for that important purpose.

The humidity of each room being a vital matter in perfect refrigeration, it is tested constantly by sling or whirling psychrometers.

The desired temperature of the air introduced into each room by this excellent ventilating system is regulated by thermometer as the necessities of each room or group of rooms require it. It is the usual custom in the Gansevoort cold stores to reduce the ventilating air to a few degrees below the actual running temperature of each room or set of rooms.

#### Independent Fan Circuits.

Every room in the establishment has an independent service whether of telephone, electric, air, or alarm. All are independently connected with the outer office. So are all of the halls and passageways of this big building. Every room in the entire warehouse is provided with an independent fan circuit with electric fan plugs, which are generally in the ceiling of each room. To these the fans may be attached in each case as desired to churn and to agitate the air therein.

The Lundell fan motors, and blower motors furnished by the Sprague Electric Company, of New York City, are gems of their kind and faultless factors in perfect cold storage.

#### Ingenious Fire Protection.

The greatest freedom from the possibilities of a fire is a most essential thing in such a ramified and extensive place that carries the goods of others. The Gansevoort cold storage warehouse is substantially built, and guarded at every point by every known successful tell-tale fire alarm. Even the approach of danger is told ahead so as to avoid the disaster of a conflagration. Its system of fire alarm is a marvel of completeness and detail. Here it is. In the first place, this company has several driven wells. These are available for fire service. They give 600 gallons of water per minute, which is a pretty fair thirst quencher for even a good-sized flame. Outside of this provision there is a standpipe built after the specifications of the New York City Fire Department. This runs out to the side of the building, and is always ready for immediate connection to the Fire Department's street steamer or to the fire boat.

On each floor of the warehouse there are outlets and racks containing 150 feet of fire hose each and nozzle of department standard.

For further fire protection of the goods intrusted to its care this company has just installed a superb system of automatic alarm, by which a dangerous temperature in any room or part of the building is at once announced to the central office, and the matter is at once attended to by sending over the telephone system the nearest employee to it. The signal is operated as follows:

#### The Nosy Little Thermostat.

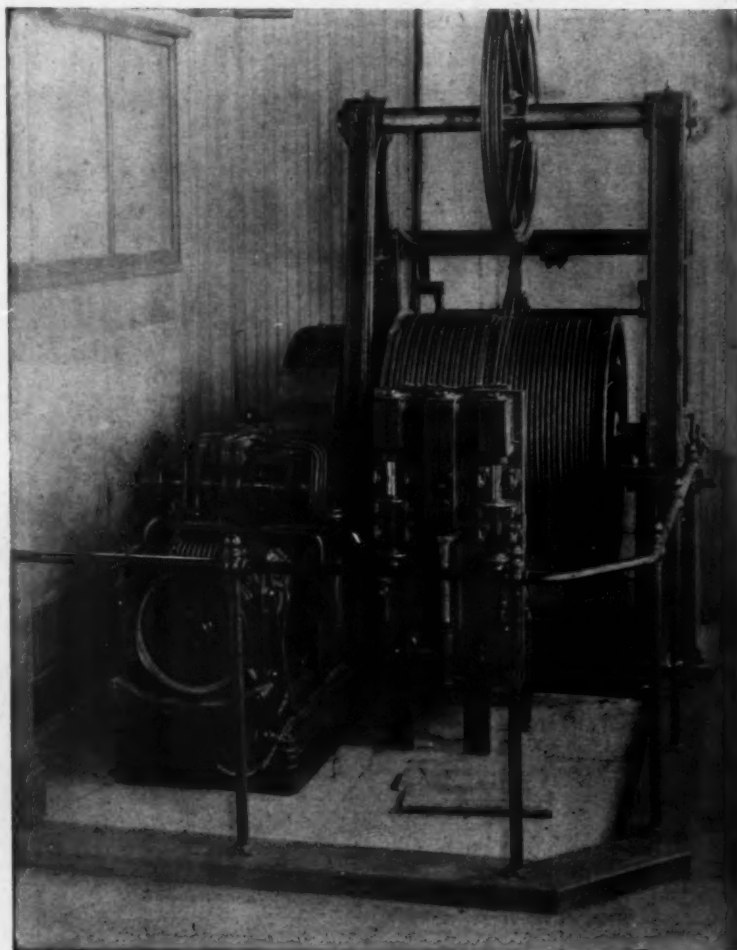
There is a little cylindrical looking brass box at the ceiling of every part of the building. This innocent little fixture is called a thermostat. When the temperature under its guard is slightly above the danger point, the heat releases a thermostatic air piston, which at once notifies the machine room, as well as the New York City Fire Department and the central office of the exact location of the trouble. These thermostats or air pistons are

only twenty-feet apart all over the building. The little informer is a very delicate contrivance. All accurate apparatus are delicate to be sensitive. This one is thus constructed: Inside of a brass belt or outer protection is a piece of fusible metal which holds a little air piston at the bottom of the small cylindrical metal case above noted. The heat melts this sensitive fuse, which then releases a spring in connection with the air piston. The result produces just sufficient pressure in a very small iron pipe leading to the machine room to drop an annunciator tag. This tag shows the exact location of the trouble, at the same time making an electric connection

of without contact with the extinguisher. The red tanks are always charged with the liquid ready for immediate use in case of fire.

#### FREEZING AND HANGING EQUIPMENT.

The freezing and hanging equipments, as well as the rail and tracking system of the Gansevoort Company for handling goods forwarded to the warehouse, are superb. One could not see any needed improvement. Goods from all parts of the country are run right alongside of the platform landing of the warehouse at its front door in the cars in which they were originally loaded. The trolley



THE MOVING POWER.—6,000 POUNDS, 100 FEET PER MINUTE.

which sends in the alarm of fire to the City Fire Department.

This is not all. In addition to the above provisions for safety against fire this carefully designed warehouse has added still another aid to squelch flames. There are cans of a fire-killing fluid placed all over the establishment. These consist of the following equipment: In a large tank or can (painted red to make it conspicuous) are six three or four gallon pails. They sit one within the other, and their handles are so weighted that when the top one is taken from the fluid vessel the handle of the next bucket rises and stands erect ready for service. The large red can is so accurately filled with the anti-fire liquid that above each alarming bucket is enough fluid to fill the one beneath it when it is lifted. The handles in each case are above the surface of the fluid, so as to be easily taken hold

tracking from within the cold stores terminate at the door of the railway cars. Meat, for instance, is lifted on to this track and suspended there on its own hooks. From the car door it can be trolleyed to any room of the big structure, be there frozen, and delivered back to the railway car again on the original hooks without trouble, handling, change or hindrance.

This tracking equipment for handling beef or other stuff direct from the cars or trucks in which it is consigned direct to the cooling chamber is as complete as that of the best equipped packinghouse refrigerator in the land. Being thus able to lift meat on its own hook right from the consignment car at its door, hang it on to its own tracking and whirl it along to the freezing room, freeze and return it to its original hook in the car again, the Gansevoort Cold Storage Company nat-



usually plays a most prominent part in the Eastern end of the frozen meat business. The tracking of the company leaves the railway siding over the platform at the warehouse door, enters the building, rises up over the elevators, enters the various hallways, and branches out into every one of the twenty-eight large rooms and groups of rooms throughout the entire structure. Stuff hurrying over this system comes and goes as if by its own intelligence.

Because of this complete and up-to-date system of cold storage and perfect system for the mechanical handling of consignments, the Gansevoort Cold Storage Company played a very important part in the provisioning of our troops at Manila.

This concern froze for the United States Government contractors nearly all of the beef sent from the Atlantic seaboard to the Philippines. Among the most notable feats was the freezing of the great bulk of the 2,000,000 pounds of beef which has but recently arrived

even by the Antipodeans. Since the late Spanish-American war this method of keeping flesh has become quite a feature in the American meat world, and it is liable to play a still more important part.

One of the most important installations of a cold storage warehouse is the ammonia coils, bends and manifolds, which have so much to do with the successful results attained in this line of business. The coils furnished by the Whitlock Coil Pipe Company, of Elmwood, Conn., for this warehouse have sustained the high reputation which this piping has for this class of work.

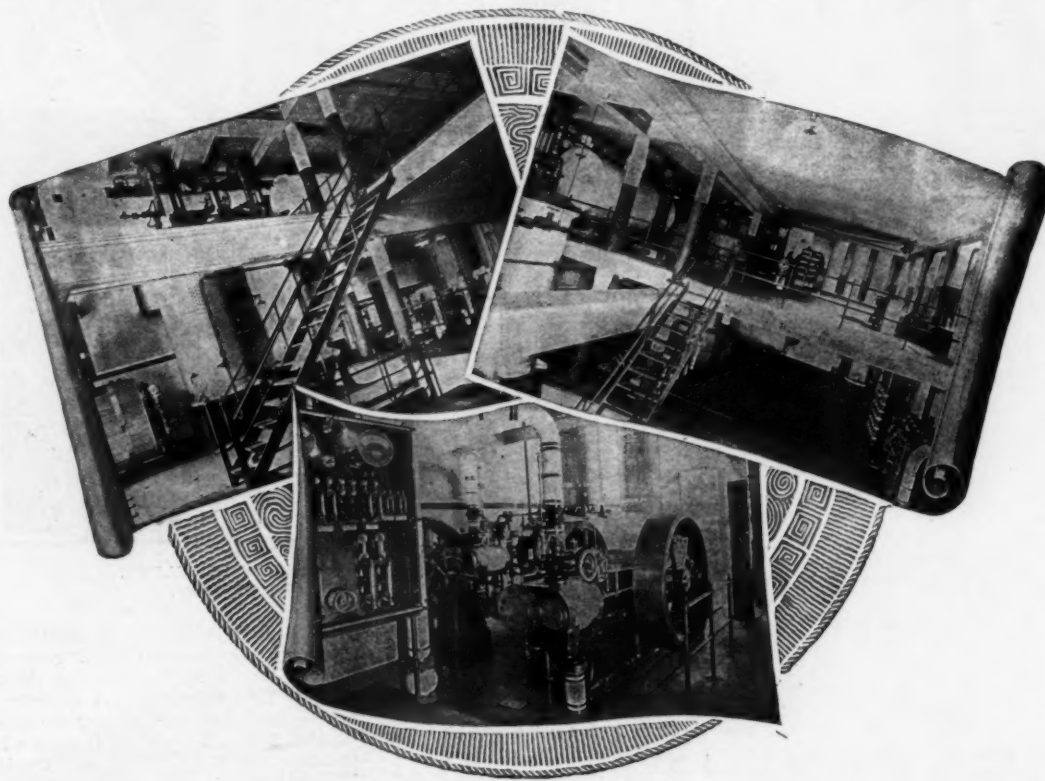
That wondrous agent of refrigeration, anhydrous ammonia, which is used in the direct expansion installed in this big warehouse, is the faultless product of the National Ammonia Company, one of the largest ammonia manufacturing concerns in the world.

The very hard surfaces throughout the place which so well withstand the effects of moisture are produced by the Neponset Rope

human foods of a perishable character. An idea of the capacity of this warehouse for cold storing and freezing beef might be gathered from the fact that the building is capable of taking care of 400 cattle or 360,000 pounds of beef at a single freezing. Four hundred big steers are a lot of cattle to drive into one building, shut them in there from view to freeze while the force attend to business about the place as if there wasn't even the bleat of a calf on the premises, much less a herd of stock sufficient to feed a big army for days.

#### THE POWER THAT DRIVES AND COOLS.

The machine room is on the ground floor. It is as clean as a newly laid floor and active in every part. This machine room is laid out for four units of 150 tons of refrigerating capacity each. Two of these units are now installed and operating; one is ready



IN THE POWER HOUSE.

at Manila on the Glacier for our fighting heroes down there in the Pacific.

#### A Quicker Freezer.

The most recent improvement to the beef freezing room has been the addition of direct expansion piping. The purpose and result of this is the quicker freezing of meats. To this has also been added a new and special method of air circulation by which a great quantity of beef can be frozen in a very short period of time; a much shorter time than formerly.

In this connection it was noted that the Tight Joint Company, of New York, had furnished large quantities of their well-known ammonia fittings and flange unions, which added greatly to the efficiency and security of the fine equipment of this carefully installed warehouse.

The freezing of beef, mutton and fresh meats generally had, until recently, been confined to Australasia. Until the successful advent of the defrosting machine this line of trade was carried on, but to a limited extent

Stock Laminated paper furnished by F. W. Bird & Son, of East Walpole, Mass.

The Gansevoort Cold Storage Company, by its capacity and promptness, made it possible for our Government to feed our own excellent beef to our Army boys in the Pacific. The capacity of this company's facilities was tested in the Glacier's shipment when so enormous a quantity of fresh meat was stored, frozen as hard as a rock and turned out for the transport's holds in wonderfully short time even for a rush order. The thoroughness with which this work was done is attested by the superb condition of the meat upon its arrival in our far-away Philippine possessions.

The Gansevoort Cold Storage Company is marking a new era in refrigeration, and is leading the field of respectable public warehouse companies in this new phase of the meat industry, adding every new help of science or mechanical engineering to its own innovations and faultless equipment. This concern has left nothing undone to improve its service as a public company devoting its time and energies to the hygienic conservation of

for installation and the other will be installed as soon as it arrives. The plant for driving the ammonia machine of the absorption type was specially designed by John E. Starr, the consulting engineer in the construction of the establishment. All of the light and power for the whole warehouse are furnished by two dynamos from the General Electric Company, and are as fine specimens of their class as can be found anywhere. One of these dynamos is 50 k. w., and the other 75 k. w. Each one of them is direct-connected to its engine. These engines are of 80 and 120-horse-power respectively. The peculiarity about these engines is that they have no foundation under them. They are running on a floating cement base. That is, they are resting on a bed of sand contained in a pan which is suspended between the girders of the building. In this novel position the cement base does not touch the ground, the building or the girders themselves. This electric energy drives the ceaseless power of this extensive warehouse, lights it up, and forces through the miles, seemingly, of large and small pipes the gurgling stream

of brine which flows on unceasingly day in and day out, sounding to the ear of the inspecting visitor like the restless slash of sea waves shaken through the rocks of a shallow reach of an ocean beach. The entire equipment of dynamos and power motors throughout the power house were the finest, the great plant of the General Electric Company could furnish of their best workmanship.

This building is cooled by a combination with two 100-ton Pontifex absorption refrigerating machines, built by the Carbondale Machine Co., of Carbondale, Pa., who are at

adds to the efficiency of those parts. This company was also called into service for other of their fine fittings for other parts of the equipment of this carefully installed warehouse.

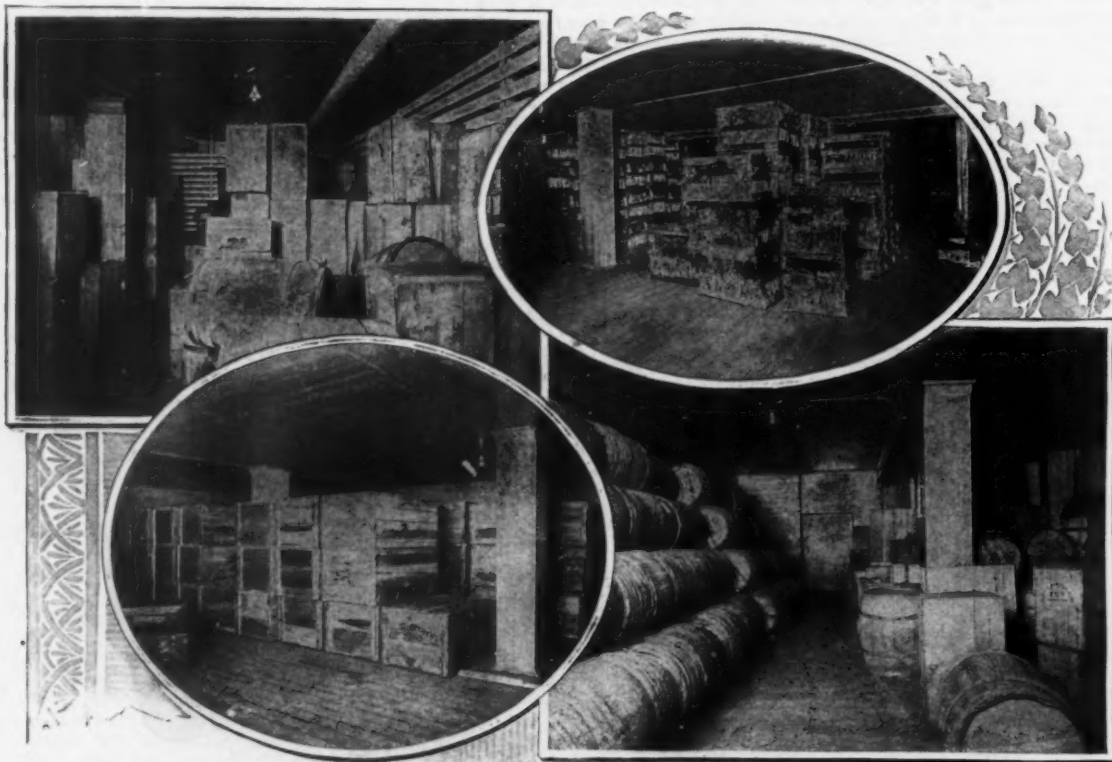
The Gansevoort Cold Storage Company has its own repair shop where pipe bending, pipe threading and pipe cutting are done. Pump rods are turned up from the bar steel in the lathe in this repair shop.

#### Down to Fine Details.

Notwithstanding the fact that this company produces its own electricity, each separate

to the Sprague Elevator Company. They are so arranged that they can be locked at any floor and controlled from any floor, as well as from the car. These machines are the embodiment and acme of mechanical and electrical intelligence and meet the extreme requirements of this large institution with extraordinary satisfaction.

The high efficiency of these machines has resulted in most economical operation, an economy which has not been approached by any other type of either electric or hydraulic machinery.



A POULTRY FREEZER.  
MANUFACTURED FURS AND WOOLENS.

A CORNER IN CELERY.  
PROVISIONS.

the present time installing a third machine to act as a reserve and also to take care of future enlargements.

The Eco Clock Company, of Boston, has installed a ten-station watchman's clock of this tell-tale system. These stations cover every point of the warehouse and keep accurate tab on the watchmen as they visit each part during the night, marking up these visits and their times in the central office clock for inspection and verification in the morning.

The Harrisburg Foundry & Machine Co., of Harrisburg, Pa., furnished the 80 horsepower Harrisburg 12 x 12 Ideal Engine, and also the 120 horsepower Harrisburg 14 x 14 Ideal engine; the larger engine being arranged for direct connection and operating the 75 k. w. General Electric generator, while the smaller engine is operating the 50 k. w. General Electric generator. These are superb pieces of machinery.

#### Sleeping Duplicates.

Everything from the big refrigerating machines down to the smallest pump or the smallest part is carefully duplicated so that there can be no such thing as a breakdown which could in the least interrupt refrigeration. Every motor or other part has its counterpart at hand waiting for an emergency to call it into action.

A marked feature in the mechanical department is furnished in the introduction of a special valve of the Eastwood Valve Co., of Belleville, N. J., into the steam fitting. This

service for which the current is required has its own electric meter. In fact, everything in the establishment is weighed in and weighed out. The water is metered into the boilers, and even the condensed or exhaust steam is returned from the hot well through a hot water meter. There are scales everywhere. The coal is weighed direct from the car by the best coal scale of the Howe Scale Company, of New York. It is scaled direct to the bin. Thence it is reweighed on similar machines into the building for use. The ashes even are weighed out from the furnace room.

The platform trucks, barrel trucks and other trucks about the premises for hand transportation are also from the Howe factory. In long usages these tools seldom get out of order.

Two 6,000 lb. electrically controlled direct-connected worm gear and drum electric elevator machines, operating at 100 feet per minute, supplying ample and reliable hoisting power from floor to floor.

The worms of these machines are of the Hindley type, thus affording a large amount of bearing surface. They are of bronze, consequently of exceptional life. These machines are operated electrically through the medium of an electrical button placed inside the car, which gives the operator full control of its speed and direction. This is one of the special and unique features incidental to Sprague installations.

These immense elevators are one of the features of the establishment and are a credit

The installation of the switchboard was made by the Crouse-Hinds Electric Company, of Syracuse, N. Y., and sold through their New York office, it being specially designed in point of insulation to meet the requirements of a plant of this nature, it being a handsome affair 4x5 feet. They also furnished the gauge board upon which are mounted the meters for measuring the ammonia pressure used in the refrigerating process.

#### THE MIRACLES OF COLD STORAGE.

The tireless ammonia and brine pumps keep up their never ending thud, while creating polar weather in the storage rooms above. The perfect insulation produced by the mineral wool which the United States Mineral Wool Co., of New York, used throughout the building, insures the most perfect condition of refrigeration. This reliable insulation will be seen from the fine state of all of the rooms, and of their excellently conserved contents.

#### Eggs a Year Old, But Fresh Laid.

Among the specialties of the Gansevoort Cold Storage Company is the handling, refrigerating and care of eggs. This department, though apparently of independent construction, is only part of the whole.

The company's experts have for some time made a special study of the egg storage business, the object being to turn out the sweetest eggs with the least possible shrinkage. To do this, careful records of the condition of the eggs in each room are kept, showing



the humidity, which is thus kept uniform throughout the season. The eggs are first candled before going in to ascertain their condition at the time of storing. In each room they are carefully weighed to discover the percentage of shrinkage which is going on, and to regulate it so as to minimize this shrinkage. This company now has this part of its business down to a nicety. To this end, each egg room is supplied with its own circulating air fans so arranged as to give positive and perfect circulation and distribution at the minimum speed. All of the refrigerating coils are in bunkers and are really separated from the room itself. Circulating fans drive the air through these bunkers and distribute it, after chilling, through a false ceiling. The slot openings in this ceiling are such as to give a perfect and even distribution of this chilled air as it drops into the storage area of the room. There is another innovation in the egg chamber. Instead of constantly whitewashing to purify the surfaces as is usually done in such rooms these have been carefully filled and varnished; the varnish presenting a hard surface into which no odor nor moisture can permeate. These egg rooms when full are, therefore, as sweet as possible. There is not a hint of the presence of the product of the hen. The thermometers in there—so finely is the question of temperature gauged—are graduated to quarter degrees. The egg rooms are kept at a temperature of about 30 to 31 degrees F. Mr. W. C. Rolle, the company's egg expert, was for twelve years an egg inspector for the Mercantile Exchange. He carefully inspects, classifies and grades the lots of eggs received at the Gansevoort Warehouse for storage.

ventatives. Refrigerated chambers not only protect these articles from the moth and the beetle, but they also improve their luster and appearance by preventing the natural oils in the hair materials from drying out, thus imparting to the stored treasure its rich, natural look instead of that dull, dead appearance which chest packing gives to it.

#### Freezing Fish.

Some people think that fish are just rammed into a barrel with ice, and that is all there is about it. This is a popular error. Fish freezing is a big undertaking and a scientific process. This warehouse company has brought fish freezing to perfection, and has it down to a nicety. With its sharp fish freezers the temperature of the room can be run down to as low as 16 to 20 degrees below zero, handling at a single freezing 16,000 to 20,000 pounds of fish which can be frozen as hard as a rock and as rigid as a bar of steel in eight to sixteen hours' time. The fish are disembowled, cleaned, scaled and then frozen in pans inside of an arctic oven after this manner. Upon their arrival at the storage room the fish are dumped into a large galvanized iron washing tank where each fish is handled separately and carefully washed. Thence they go on to the packing tables where the water drains away from them. Then they are carefully panned; that is, they are carefully packed in galvanized iron pans which have a uniform size of 16x28x3 inches, each pan taking, for instance, 8 small blue fish. After being panned the pans go direct to the ovens or sharp freezers, where they sit on the coil pipes, which act as shelves, until they are frozen. The pans are then taken

of their owner. The process is finished. Marketing is next.

The arctic ovens or sharp freezers in which the pans of fish are placed are novelties in their way. These particular ones are made of three inches of nonpareil slab cork; the best product of the Nonpareil Cork Co., of Bridgeport, Conn., which also furnished the covering of every brine, steam and other pipe used throughout these entire premises. The ovens are sheathed on the outside with wood to protect the cork. They are then lined on the inside with galvanized iron for obvious reasons. So perfectly constructed are they and so well insulated that one leaning against the iron and woodcased doors would have no suspicion of the polar weather within. Inside, the pans are as dry as possible. The coils within extend from the door to the wall in parallel horizontal shelves. So close are the coil pipes to each other and so evenly bent that they form the shelves previously mentioned on which the pans sit.

Everything in the whole place is lined with galvanized iron and so scrupulously clean is every part that not the least hint of the presence of a fish or other matter is suspected. The fish storage room was an odd looking international exhibition of frozen fish of many species. There were flounders from the East, bluefish from Galilee, sturgeon from Oregon and the Delaware, salmon from Alaska and Columbia; whitefish from the lakes, herring from Gloucester, pickled fish from Scotland, Holland and Denmark, and sundry tribes of pieces from various quarters. The stacks of cakes and boxes seem to be a sort of frozen fish rendezvous for the four corners of the earth.



EGGS.

BEER.

APPLES.

No bad ones go into the chambers. This process is a guarantee of protection both to the consignor and to the company.

#### Cold Storage of Furs and Woolens.

This company makes a specialty of the safe storage of all classes of furs and woolens. Rooms are designed for this particular class of custom. Cold storage for furs and wraps, etc., is better than packing with moth pre-

from these arctic ovens, frozen into cakes, and passed quickly through a bath of very cold water, which gives them a fine glaze or jelly coated glaze appearance. These cakes are then stacked away in boxes of uniform size. The boxes are so marked as to show the size, weights and kind of their contents. These cases, so marked, are stacked in the ordinary freezing room subject to the order

#### Frozen Milk and Cream.

From this curious product one turned to another in the dairy department, where was stored frozen milk and cream. This is frozen in the spring for use later on, or at times of a scarcity of these products.

The butter in the butter rooms was as dry as in fresh mountain air. The surfaces of the enclosures everywhere were as clean as



possible, and well protected by heavily varnished coatings. The temperature of the rooms in which was stored this sweet creamery product ranged down toward the zero mark. The butter there was living in a cold country and seemed as fresh as the day it left the factory.

#### SOME STRANGE TENANTS OF THE ROOMS.

The cold storage rooms of a large and perfectly equipped refrigerating warehouse like that of the Gansevoort Cold Storage Company have some queer occupants. Here are some of them.

There is macaroni from Italy. At one time this warehouse held 80,000 boxes of this article alone.

Celery is there by the carload. Many warehouses do not carry this vegetable. This company, however, has made a particularly good success of it, taking in as many as five carloads (500 crates) at one time, in addition to

mal feet, tails, lungs, brains sweetbreads, tongues and other mute pieces of edible animals held for some purpose in the business plans of the owner, but terribly suggestive of the eternal finish of all things. The frigid grin of the decapitated calf added grim humor to the confused heap of legs and parts and things in front, on top and everywhere. It was ghastly frozen confusion caught in wild disorder. Yet there was not a suspicion of odor nor a solid present to the closed eye. The sense could find nothing. It was substance in a silent, scentless solitude.

#### Frozen Lily of the Valley.

In special rooms devoted to floriculture are found tender lily of the valley pips. These are imported in the fall by florists, and are stored here in these icy chambers to be frozen hard against an Easter demand. They will be taken from this zero temperature to the hothouse later, thawed out and planted so as to swell up and be grown for flowers for the Easter season. It is an apparent contradic-

Yet there are thousands of barrels of apples and seemingly mountains of them in barrels and boxes in room after room of this resourceful warehouse. They are from Oregon and all over, and seem the gleanings of whole States and counties of apples.

Some of the apple rooms have the special fan circulation with a minimum and maximum thermometer for showing in the morning how high or low the temperature has been during the night. This thermometer is a mechanical watchman, which keeps tab on the men at night, and reports them in the morning.

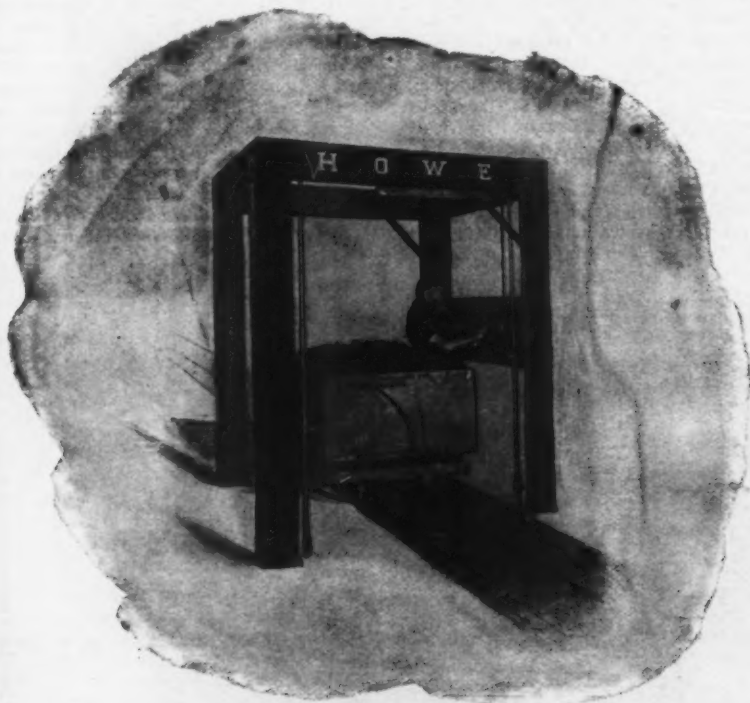
To the foregoing subjects may be added cheese, beer, and all perishable substances which are worth the saving care of a cold storage warehouse.

Looking at this ideal public refrigerating warehouse in the light of its perfect and complete equipment, and the close attention to its business, added to its facilities for handling perishable goods, it is peculiarly unique in many ways and is unparalleled by any similar public concern in the country.

In addition to all of this refrigeration the Gansevoort Cold Storage Company furnishes to the Empire City Beef Company, adjoining its premises on the south, the finest refrigerated salesroom and beef cooler in the metropolitan area of New York City.

The Gansevoort Cold Storage Company is a member of the American Warehousemen's Association, which recently held its important convention at Chicago. This association is one of the most important of the weighty business organizations of this country.

Cold storage is the conservator of human food and human health. It is the acme of sterilized sanitation and will be commerce's greatest handmaid in the preservation and distribution of perishable products.



THE WEIGHING APPARATUS.

the consignments already in store. It looks green and fresh, and apparently just pulled.

Bags of chestnuts and cauliflower helped, with a miscellaneous collection of California plums, grapes, pears and other orchard fruit, to make up a happy mongrel collection.

There were whole orchards of prunes which come from the west coast in the fall, and are held for Thanksgiving. Many thousands of bushels of this delightful fruit lay there without even a scent escaping from them to betray their presence.

Horse radish stacked itself comfortably in this wintry air to live a century if need be. It was safe.

#### A Chamber of Horrors.

In a very large room filled with scraps and sundries from everywhere came a suggestion of surgery and anatomical miscellany, each article grimly waiting its call to the kitchen. There was frozen bear and carcasses of veal tossed upon an icy mass of other animals. Silently sitting about or stacked one upon another were barrels or packages of stiff and broken substances, pieces of livers, ribs, loins, prime beef, calves' heads, hog and other ani-

mal feet, tails, lungs, brains sweetbreads, tongues and other mute pieces of edible animals held for some purpose in the business plans of the owner, but terribly suggestive of the eternal finish of all things. The frigid grin of the decapitated calf added grim humor to the confused heap of legs and parts and things in front, on top and everywhere. It was ghastly frozen confusion caught in wild disorder. Yet there was not a suspicion of odor nor a solid present to the closed eye. The sense could find nothing. It was substance in a silent, scentless solitude.

Other curious occupants of these cold stores are galix leaves, which are imported for wreaths. They are stored by flower decorators in boxes; are kept natural like fresh and are held against order. This is an odd subject for the cold store, but it prospers well under refrigeration at Gansevoort.

#### Orchard Upon Orchard of Apples.

The storage rooms for apples smell like well ventilated space in so far as the presence of an apple can be detected by the sense of smell.

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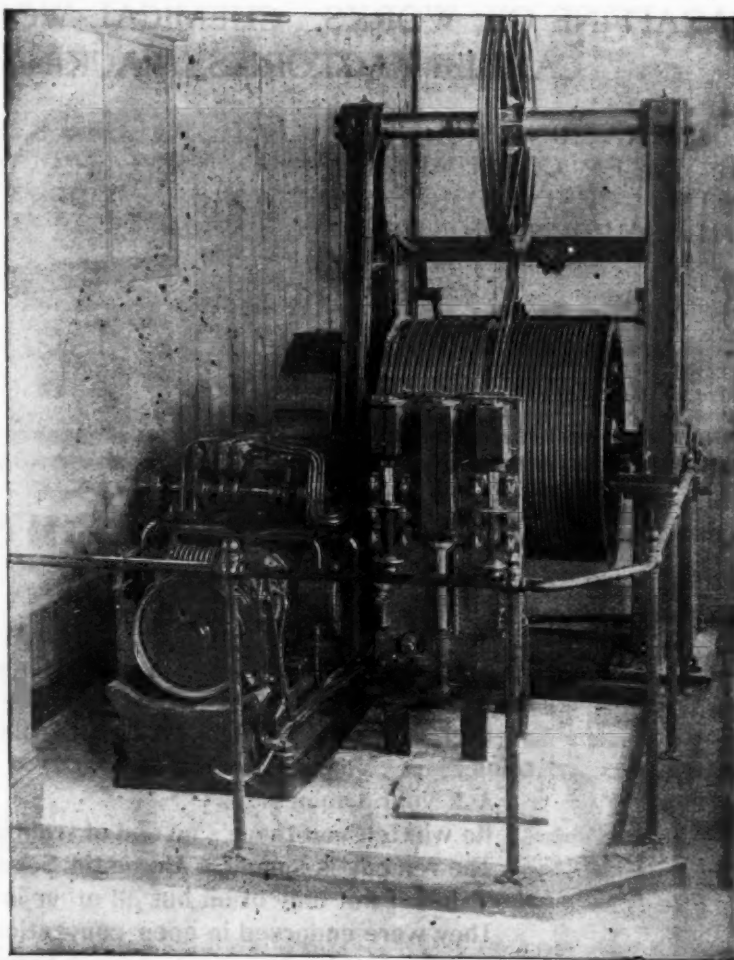
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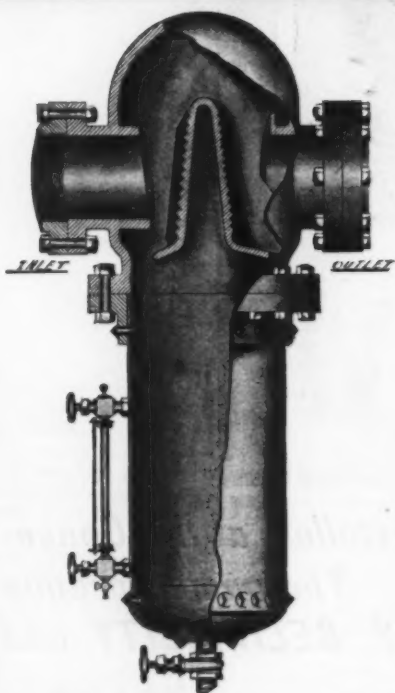
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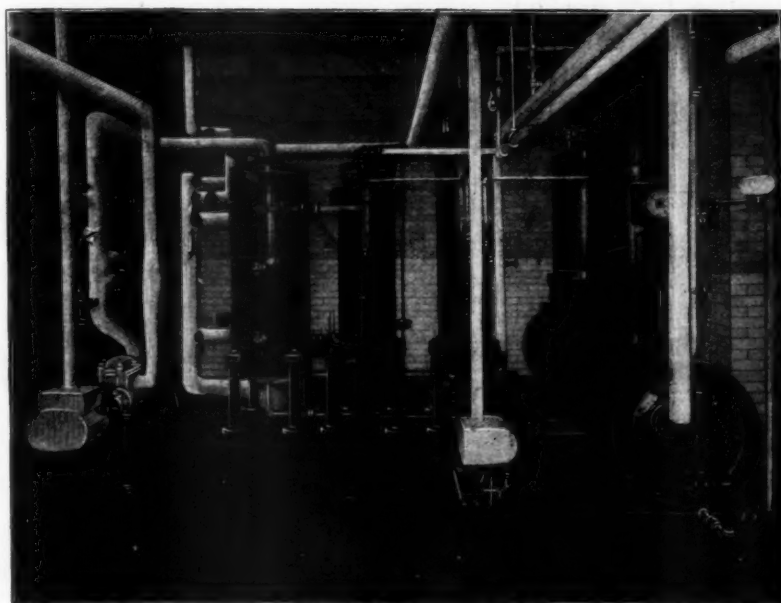


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Has been in the Refrigerating Business 16 years. Received instructions in Germany up to his 26th year, in the practical and theoretical workings of engineering. For 13 of the 16 years he was with the De La Vergne Refrigerating Machine Co., occupying with them a prominent position as expert constructor, erector and superintending engineer. For two years he was Secretary of the Ruemmeli & Siebert Refrigerating Machine Co. Established himself in business on March 1, 1898.

Besides furnishing extensive expert advice, he has acted as consulting engineer in the erection of the 200-ton Refrigerating Machine with Condenser for the Columbia Brewing Co., St. Louis; and the two 200-ton Refrigerating Machines (200,000 cubic feet of cold storage), and a 120-ton Ice Plant for the Mound City Ice and Cold Storage Co., St. Louis.

### References . . . . .

Adolphus Busch, St. Louis, Mo.; The De La Vergne Refrigerating Machine Co., New York; Messrs. Kupferle & Bros., St. Louis, Mo.; The Mound City Ice and Cold Storage Co., St. Louis, Mo.; Columbia Brewing Co., St. Louis, Mo.; American Brewing Co., St. Louis, Mo.; Mound City Packing Co., St. Louis, Mo.

Practical articles from Mr. Siebert's pen appeared in Ice and Refrigeration, in the October, November and December, 1898, and in the January, February, March and April, 1899 numbers. The article describing the plant of the Mound City Ice and Cold Storage Co., of St. Louis, and another advising how to determine the kind of machinery to purchase are contained in the November number of the journal mentioned.

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"Quilt" is a soft, thick, indestructible cushion of dead-air spaces and (by actual test) has from six to ten times the insulating power of the common felts and papers. Light, clean, odorless, moth-, vermin- and decay-proof. Costs about 1c. a square foot.

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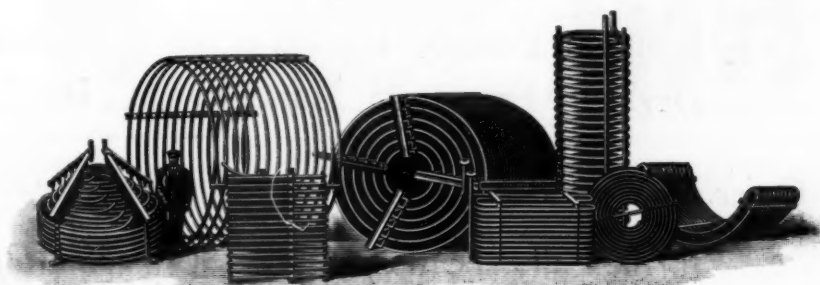
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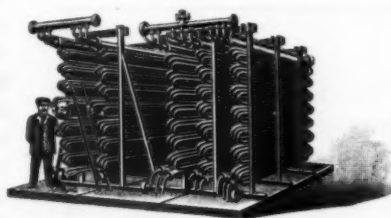
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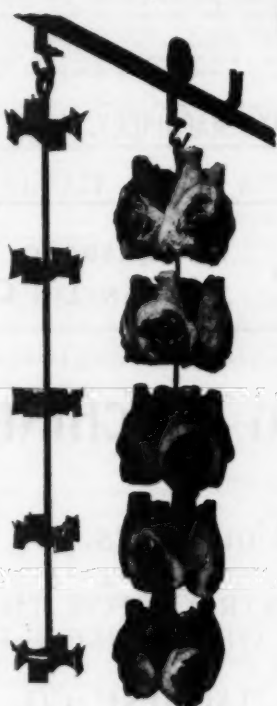


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We refer, by permission, to Armour & Co., Chicago, who are the first to completely install the system and are to-day using over 15,000 Trees.

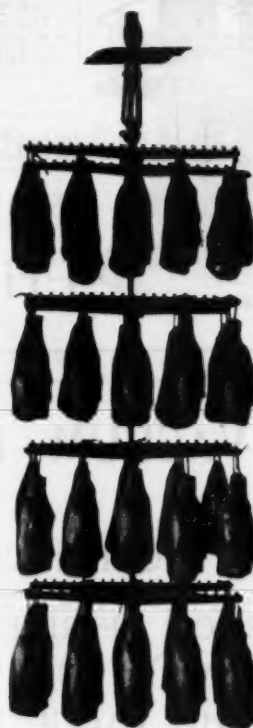
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FILLED.

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Wholesale  
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can use any Tree  
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Pork Packer  
should use the whole  
system, railed.

These trees (covered by three separate letters patent, just issued, whose grounds cover all devices for these purposes, of whatever shape or material) are revolutionary and save their whole cost in a few months. Sold complete, without royalty.

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INCORPORATED 1885.

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**Re-Carbonized, Pulverized and Granulated**  
For Chemical, Rectifying and Foundry Purposes;  
also for Ice Manufacturers a specialty.

ENTERPRISE MILLS, CLEMENTON, Camden Co., N. J.  
REFERENCES: U. S. Mint, Rosengarten & Sons,  
Stuart, Peterson & Co., Philadelphia Warehouse-  
ing and Cold Storage Co., Philadelphia.  
Philadelphia, Pa., March 3, 1898.

Mr. John R. Rowand.

Dear Sir: We have been using your Re-carbon-  
ized Granulated Charcoal for a long time, and  
cheerfully add my testimony as to its quality  
and cleanliness, effectiveness as a filtering.

Yours truly, JOHN W. EDMUNDSON,  
Chief Engineer Philadelphia Warehousing and  
Cold Storage Co.

### SPRAGUE ELECTRIC COMPANY'S ELECTION OF OFFICERS.

The following officers were elected at the re-  
cent meeting of the Sprague Electric Com-  
pany in New York: President, John Merkle;  
first vice-president, E. C. Platt; second vice-  
president, Frank J. Sprague; secretary and  
treasurer, C. P. Geddes; general manager, Al-  
lan C. Bakewell.

The new executive committee elected em-  
braces the following named gentlemen: John  
Merkle, John E. Searles, Albert B. Chandler,  
E. C. Platt and F. O. Briggs. Mr. Briggs,  
who is of Trenton, N. J., goes on the board of  
directors in place of John O. Stevens. This  
is the only change in the directorship. The  
proposed consolidation of the Sprague Electric  
Company and the Stanley Electric & Manu-  
facturing Company, of Pittsfield, Mass., was  
not consummated, and the companies will run  
independently, although, in a measure, their  
proprietors will be the same individuals. The  
Stanley Electric Company will continue to  
have Mr. Henry Hine as general manager.

### CONTINUED RUSH OF ORDERS.

The Bullock Electric Mfg. Co. report 55  
orders for the month of October, the ma-  
chines ranging in size from the smallest  
to 300 K. W. capacity.

A repeat order was received from the Mary-  
land Steel Co., of Sparrows Point, Md., this  
making the fifth order and being for a 300  
K. W. generator and several motors. Or-  
ders were received from the London, England,  
"Star" and St. Petersburg, Russia, "Novia  
Wremia," two of the most important papers  
of the respective cities, for the Bullock  
"Tenser" equipment for operating newspaper  
presses.

Two 300 K. W. alternating current gen-  
erators were shipped to the Wilson Aluminum  
Co., of Holcombs Rock, W. V., to be used in  
the manufacture of ferro-chrome an electro-  
chemical product used in the manufacture of  
chrome steel.

\* The Des Moines (Ia.) Packing Company,  
for engaging in a general transportation busi-  
ness, is capitalized at \$30,000 and has these  
incorporators: W. J. Young, Jr., C. H. and  
E. A. Young, and G. W. Forrest, all of Clin-  
ton.

\* W. G. Penuitt, secretary of the Montana  
Board of Stock Commissioners, estimates that  
the total number of cattle marketed this year  
from that State will be 220,000, and that the  
number shipped will be 25,000 less than that  
of last year. In recent years the sheep in-  
dustry proving more profitable than cattle  
raising stockmen are devoting more atten-  
tion to it.

\* The Providers' Supply Company, of Mid-  
dletown, N. Y., has been incorporated for deal-  
ing in groceries and provisions. Capital,  
\$100,000. The incorporators are: T. J. Ker-  
igan, M. J. Dunham, P. H. McShane, J. T.  
Fountain and C. B. Prion.

## MADISON COOPER

**REFRIGERATING  
ENGINEER...**

410 First St. N., Minneapolis, Minn.

*Designer of the Cooper Systems:*

*Gravity Brine Circulation  
Positive Fan Ventilation and  
Forced Air Circulation.*

**Expert on the Successful  
Refrigeration of Perishable  
Products.**

**Complete Designs Furnished for  
Efficient and Scientific Cold  
Storage Warehouses.**

**CORRESPONDENCE INVITED.**

### FAIRBANK'S FAIRY CALENDAR.

We have yet to see a more appropriate or  
handsome calendar than that recently issued  
by the N. K. Fairbank Company, of Chicago.  
It is composed of six heavy sheets, 10x12 3/4  
inches, on each of which is a poetic effusion  
lauding the virtues of Fairbank's Fairy Soap.  
To all who may be about to possess one of  
these calendars, a pleasing surprise awaits  
them, as they are produced in a superior style  
of the printer's craft and lithographer's art.  
On every page, in harmony with the text, is  
a copy of a beautiful water-color painting,  
representing pretty, sturdy children, as the  
prospective defenders of our country, in uni-  
forms of the United States navy, cavalry,  
artillery, infantry, etc. The Fairy calendar  
may be had free by sending five Fairy soap  
wrappers, or 10 cents in stamps to cover post-  
age, by addressing the N. K. Fairbank Com-  
pany, Chicago, Ill.



## Ice and Refrigeration

—Cyrus Clarke's creamery, at Russel, N. Y., was burned. The insurance of \$1,600 does not cover the loss.

—The Louisville (Ky.) Ice Company has been granted a permit to build an \$8,000, three-story cold storage building on East Main street, to be completed by January 1 next.

—The Birmingham (Ala.) Ice Factory Company has recently given to the public schools of that city, free of charge, its celebrated Hydostil water, which is a distilled water, said to be very wholesome.

—Indications point to the reopening of the old plant of the Sioux Automatic Refrigerating Company at West Third and Kansas streets, Sioux City, Ia. The smokestack has been overhauled and, it is reported, that the whole interior of the building is to be overhauled.

—The Phoenix Ice Manufacturing & Cold Storage Company, of Phoenixville, Penn., has been incorporated; capital, \$50,000. Elwood Becker, of Philadelphia, and C. F. Bader, Amos G. Gotwals, James R. Eyrick, Frank C. Emrey, Haines D. White and Mary E. White, of Phoenixville, are directors of the company.

—Contracts have been let for the plant of the St. Louis (Mo.) Elevator & Cold Storage Company, which is to occupy the site of the old Belcher sugar refinery in that city.

### MICA FOR BOILER PACKING AND INSULATING.

Recent experiments have shown that mica films are an excellent boiler packing. The mica being in thin flexible plates, there is less air space and consequently less escape of heat. Boiler packing of pure sheet mica gives excellent results. The ordinary practice of grinding mica to a powder and mixing with it large quantities of clay and waste cotton has been abandoned, and mica films alone are used to coat boilers and steam pipes, the films being held in place by wire or twine wound around the boiler or pipe. As a packing for ice boxes, mica waste stands in the front rank. It is very clean and a very good non-conductor of heat. Large refrigerating installations are surrounded with chambers of mica waste, which keeps in the cold as well as throws off radiant heat. But

the demand for mica waste for boiler packing and for refrigerators falls far short of the demand that may spring up for this material for ceilings for warehouses and all iron buildings in tropical climates—the Philippines, Cuba and Porto Rico, for instance. The well-known property of mica—its imperviousness to radiant heat—renders it a very valuable substance for the ceiling of all iron roofing, as this mica ceiling throws off the intense heat of the iron when it becomes hot during the day. A quarter-inch layer of mica waste placed between common matting and nailed under corrugated roofing, is said to lower the temperature of buildings covered with this material by many degrees.

### STANDARDS FOR PURE FOOD.

The Indiana State Board of Health has fixed the standards in that State of the following substances. The rule fixing these standards will go into effect:

#### As to Butter.

"The word butter shall mean the substance usually known as butter, made exclusively from milk or cream, with or without salt or coloring matter, and shall contain not less than 80 per cent. of pure milk fats.

"If any of the following named substances are found in butter they shall be considered adulterants: Water in excess of 15 per cent.; salt in excess of 6 per cent.; salicylic acid, borax, boric acid, saltpeter, formaldehyde, glucose, sodium carbonate or bicarbonate, or any other added chemical, or any other fat than butter fat, and other coloring matter than is natural to butter except annatto, saffron, safflower and turmeric. All coal tar colors which are used in coloring butter are declared to be adulterants.

#### Margarine.

"The word 'margarine' shall mean all substances, whether compounds or otherwise, prepared in imitation of butter, and whether mixed with butter or not.

"If any of the following-named substances are found in 'margarine' they shall be considered adulterants: Water in excess of 15 per cent.; salt, in excess of 6 per cent.; salicylic acid, borax, boric acid, saltpeter, formaldehyde, sodium carbonate or bicarbonate, glucose or any other chemical preservative. Any coloring matter or mixture of coloring matters other than annatto, saffron, safflower and turmeric or other harmless vegetable color shall be considered adulterants. All coal tar colors which are used in coloring margarine are declared to be adulterants.

#### Cheese.

"Cheese not made wholly from milk or cream, salt and harmless coloring matter shall be considered adulterated.

"Cheese containing less than 10 per cent.

of milk fats shall be considered adulterated, unless plainly an inch long, the label to be plainly exposed.

"Cheese containing any other fats than milk fats shall be considered adulterated unless plainly labeled 'filled cheese.'

"Cheese containing any coloring matter other than annatto, safflower, saffron or turmeric shall be considered as adulterated. Any coal tar colors used in coloring cheese shall be considered as adulterants.

"Cheese containing any chemical antiseptic other than common salt shall be considered as adulterated, unless plainly labeled with the name of the antiseptic it contains.

### Canned Goods.

"Canned meats, soups and canned fish containing salicylic, benzoic or boric acid, formaldehyde, any compounds of them or other antiseptic shall be deemed adulterated unless the name of the preservative or antiseptic is printed in plain type on the original label or upon a special label which must be conspicuously pasted or attached to the can. The rule relating to canned goods goes into effect Oct. 1, 1900.

#### As to Lard.

"Lard is the fat of swine, the fat being melted and separated from the flesh. Adding beef fat or stearine, cottonseed oil, paraffin or other substitute for swine fat constitutes an adulteration, and such adulterated lard shall not be sold unless the quantity and name of the adulterant is made part of the label."

### SAUSAGE-MAKING.

"The Butchers' and Packers' Magazine," of St. Louis, Mo., speaks in this pleasant manner of The National Provisioner's recently issued book on the Manufacture of Sausages:

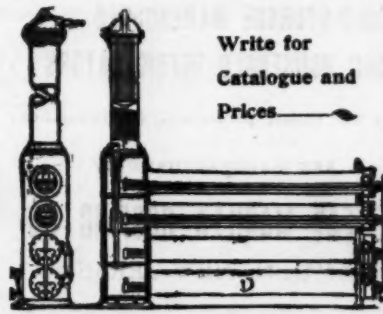
"Butcherdom has been honored with another book of The National Provisioner, this time on The Manufacture of Sausages. It is a neat publication of about 150 pages, containing twelve chapters and over one hundred complete recipes for the making of the different varieties of sausage. The book deals with the subject of sausage making from start to finish, the chapters being devoted to the following subjects: I., Sausage Making; II., Spices and Seasonings; III., Meats; IV., Blood Colors; V., Casings; VI., Stuffing; VII., Cooking; VIII., Smoking; IX., Fillers; X., Preservatives; XI., General Information; XII., Sausage Recipes.

"James C. Duff, S. B., a member of The National Provisioner staff, is the author, and the work received the unqualified indorsement of many practical sausage makers and butchers. We cheerfully commend this book to the craft, and The National Provisioner deserves credit for manifest enterprise that should receive substantial encouragement. The price of the publication is \$2. Address, The National Provisioner, 150 Nassau street, New York City, N. Y."



Absorber with Patented Automatic Regulating Valve. (Pat. Nov. 1, 1899.)

THE BEST  
**Ice-Making and Refrigerating MACHINE BUILT.**  
It is the Simplest,  
Most Economical,  
Most Durable of them All.



Write for  
Catalogue and  
Prices

GENERATOR—Pat. Jan. 24, 1888, and Sept. 23, 1890.

HENRY VOGT MACHINE CO., LOUISVILLE, KY.



**JOHN D. CRIMMINS, Jr.,**  
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## ATLANTIC ALCATRAZ ASPHALT CO.,

OFFICE, 57 East 59th Street, N. Y.

### MANUFACTURERS OF

Atlantic Alcatraz Asphalt Paint,  
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### CONTRACTORS FOR

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**ALCATRAZ** is An  
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ASK US FOR PARTICULARS, or,

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F. W. Heerwagen, 506 Prudential Bldg., Buffalo, N. Y.

### ENCOURAGEMENT FROM THE OLD.

"Yes, sir, that's what I've come to see you for. I want to marry your daughter, Mr. Birekus. I'm a poor young man, but I'm one of these fellows that are willing to work without asking any questions. I can carry a message to Garcia."

"I am glad to hear it, young man. Suppose you start with it now."—The Chicago Tribune.

Andrew DeLisser, of Kingston, Jamaica, has purchased a large building in Atlanta, Ga., on which he will erect a \$100,000 soap factory. This factory will be an adjunct to his soap business in Jamaica, as he will make soaps in which tallow, resin and cotton oil are to be largely used; he selected a good distributing point in the cotton and turpentine belts.

The Miami Soap & Chemical Company, of Cincinnati, O., has been incorporated with a capital of \$50,000. The purpose of the company is to manufacture a new scouring soap. The plant will be on Gulow street, near the C. H. & D. railroad tracks in Cumminsville, O. The incorporators of the company are: Alexander Pattie, C. L. LaBoiteaux, E. T. Brown, C. L. Pattie and Charles M. Cist.

## WATER-PROOF INSULATING PAPERS

FOR LINING

REFRIGERATOR CARS

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One thousand calves from Mexico have recently arrived at Iowa City, Ia. The shipment made an even trainload and was composed of choice specimens of Hereford, Short-horn and Aberdeen breeds. The owners will feed for future markets. During the long journey the calves were twice unloaded and given exercise, resulting in none being injured.

Capitalists interested in the gold fields of Rhodesia are about to make an organized effort, waiting till quiet is restored again in the Transvaal, to restock that vast and fertile district with cattle. The whole country is well adapted for grazing purposes, and there seems to be a promising outlook for an extensive cattle raising trade in the near future.

Among the new corporations is the St. Joseph (Mo.) Cattle & Loan Company. The capital stock is \$100,000, and the incorporators are A. T. Palmer, James Rayner, Robert Murphy and others. The president is J. P. Lyman, of Hammond, and vice-president and treasurer, Gordon Jones, of St. Joseph.

A special agent of the United States Interior Department has been sent to the Osage Nation, O. T., to investigate the charges against the agent at that post. The object is to determine the number of square miles which are legally or illegally used for cattle grazing.

The Ashtabula (O.) Packing Company has been organized with capital of \$5,000. The charter of incorporation, and the building of the new plant, is to be arranged for without delay.

E. H. Pierson has been elected a director of the Chicago Packing Company, taking the place of Secretary Pryor.

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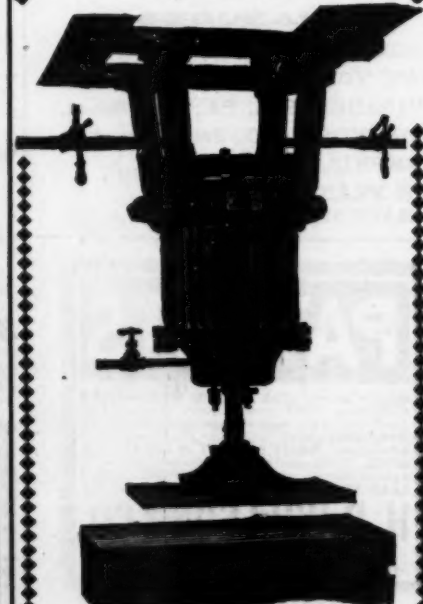
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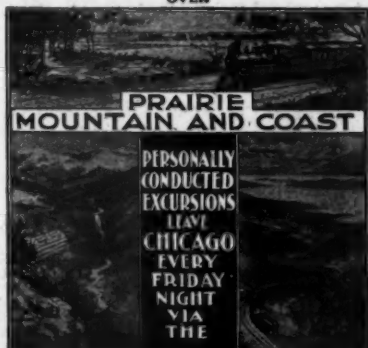
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